300 Culinary Receipts

By Filippini

25 years
with Delmonico

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Handy Volume Culinary Series.

No. 1.

ONE HUNDRED WAYS OF COOKING EGGS.

ONE HUNDRED WAYS OF COOKING EGGS

BY

FILIPPINI

(TWENTY-FIVE YEARS WITH DELMONICO)

NEW YORK AND BOSTON

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A WORD OF ADVICE.

Eggs are not fit for any purpose unless they are PERFECTLY fresh. An easy method of ascertaining the freshness of an egg is to hold it toward the sun or toward a good light. If fresh, it will be perfectly clear; if it is clear on one side and cloudy on the other, it is stale. Another good test is to place the eggs in a pan filled with water; those that sink to the bottom are perfectly fresh; if they float at the top or stand on end in the water, they are unfit for use.

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NOTES.

A pinch of salt represents 205 grains, or a tablespoonful.

Half a pinch of pepper represents 38 grains, or a teaspoonful.

A third of a pinch of nutmeg represents 13 grains, or half a teaspoonful.

The recipes referred to in the "One Hundred Ways of Cooking Eggs" will be found in the appendix.

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1. *Poached.*

Boil in a deep saucepan three quarts of water with a heavy pinch of salt and three drops of vinegar. Have easily at hand twelve fresh eggs. When, and only when, the water boils, rapidly but carefully crack six of them, one by one. As success to have them in proper shape and cooked to perfection depends upon how they are handled, special care should be taken to crack them as rapidly as possible, carefully avoiding to break the yolks, and dropping each one right on the spot where the water bubbles, and as near the boiling-point as possible. Poach for one minute and a quarter from the time that the water boils after the eggs were put in. Lift them up with a skimmer, lay them on the freshly prepared toasts, or use for any other desired purpose; and repeat the same with the other six. If handled strictly as above described you will have them to perfection, and no necessity of trimming any superfluous adherings; serve when required.

2. *Scrambled Eggs.*

Melt three ounces of butter in a saucepan, break into it twelve fresh eggs; season with a pinch of salt, half a pinch of pepper, and a third of a pinch of grated nutmeg. Mix thoroughly without stopping for three minutes, using a spatula, and having the pan on a very hot stove. Turn into a warm tureen, add a little verjuice or lemon juice, and send to the table very hot.

3. *Scrambled Eggs with Asparagus Tops.*

To be prepared exactly the same as for No. 2. After the eggs have been well mixed with butter in the pan, there is added a quarter of a bunch of freshly boiled asparagus-tops.

4. *Scrambled Eggs with Truffles.*

Place in a saucepan four good-sized, sliced truffles with a glassful of Madeira wine. Reduce to about half, which will take two minutes; add a tablespoonful of butter; season with one pinch of salt and half a pinch of pepper. Crack into the saucepan twelve eggs, mix all well together with the spatula for three minutes on a very hot stove without stopping. Turn into a hot tureen and serve.

5. *Scrambled Eggs with Smoked Beef.*

Fry in a sautoire for one minute two ounces of finely minced smoked beef. Scramble twelve eggs as for No. 2, mixing with the above prepared beef. Any kind of garnishing may be added to the scrambled eggs.

6. *Scrambled Eggs with Chicory.*

Blanch for fifteen minutes a good-sized head of chicory; drain it and cut it into one-inch lengths. Put these in a saucepan on the hot stove with an ounce of butter and one minced onion, fry, and then moisten with half a pint of broth (No. 101), adding a pinch of salt and half a pinch of pepper. Let cook until all the liquid is evaporated (which will take from twenty to twenty-two minutes). Break twelve eggs into a saucepan, add the chicory and another ounce of butter, then scramble with a spatula all together for four minutes, and serve with heart-shaped bread croûtons (No. 102) around the dish.

7. *Eggs à la Livingston.*

Cover six pieces of cut toast with pâté-de-foie-gras, lay them on a dish, and pour twelve scrambled eggs over (No. 2), add two tablespoonfuls of demi-glace around the dish and serve (No. 103).

8. *Eggs à la Bourguignonne.*

Place in a saucepan one tablespoonful of meat-glaze with one pint of broth (No. 101). Boil, then crack into it two fresh eggs, and poach for one and a quarter minutes. Carefully lift up with a skimmer, and gently lay them on a hot silver dish. Repeat the same operation with ten more, two at a time; when all on the dish, sprinkle over them an ounce of grated Parmesan cheese. Place in the hot oven to brown for one minute. Reduce the gravy in which they were poached to one-half, then carefully pour the sauce around the eggs, but not over them, and serve hot.

9. *Fried Eggs.*

Place in a frying-pan on the hot range three tablespoonfuls of very good sweet oil, heat it well, then carefully break into it one fresh egg, being careful not to break the yolk, and with the aid of a table knife fold the white right over the yolk, cook for a quarter of a minute, turn it over with a cake-turner, cook for a quarter of a minute on the other side, lift it up with the cake-turner, dress on a hot dish with a folded napkin. Proceed precisely the same way with eleven more, and then they will be ready to serve for any purpose desired.

N. B.—Mix one pinch of salt, and half a pinch of white pepper, and as soon as the eggs are dressed on the dish season each one evenly with it; taking special care to cook them separately, and no more than a quarter of a minute on each side.

10. *Eggs au Beurre Noir.*

Put one ounce of butter in a frying-pan on the hot stove, let heat well, but not brown; break gently into a dish twelve very fresh eggs, slide them carefully into the pan, then season with a pinch of salt and half a pinch of white pepper; let cook slowly for three minutes. Have ready a hot, flat dish, slide the eggs gently onto it, without turning them over, and be careful to avoid breaking them; lay the dish containing the eggs in a warm place. Put two ounces of butter in the same pan, place it on the hot stove, and let the butter get a good brown color for three minutes, then drop in two teaspoonfuls of vinegar. Pour this over the eggs, and serve.

11. *Eggs au Soleil.*

Put two tablespoonfuls of lard in a frying-pan on the hot stove, break in twelve fresh eggs, dropping them in carefully, one by one; let them cook for two minutes, then with a skimmer take each one up separately and lay it carefully on a dry cloth. Have some fritter-batter (No. 104) ready, cut a piece of half-cooked bacon into small, square pieces of about an inch, and add them to the batter, then dip in the eggs, one after the other, taking up with each one a piece of the bacon, and with the fingers drop them into very hot grease, and cook to a good golden color for two minutes. Lift them up with the skimmer, lay them on a dry cloth to drain; sprinkle over half a pinch of salt, dress on a hot dish with a folded napkin, and serve.

12. *Eggs à la Béchamel.*

Pour one pint of béchamel (No. 108) into a saucepan, and put it on the hot stove. Cut twelve hard-boiled eggs in halves, add them to the hot béchamel; season with half a pinch of white pepper, and let heat thoroughly for three minutes, but be careful not to let it boil. Add one ounce of butter and a saltspoonful of grated nutmeg, then pour it on a hot serving-dish, and serve with six heart-shaped croûtons (No. 102).

13. *Eggs à la Pauvre Femme.*

Heat half an ounce of butter in a dish on the hot stove, then break into it twelve fresh eggs, and sprinkle over two ounces of fresh bread-crumbs. Set the dish in the hot oven, and let bake for two minutes; then pour over the eggs half a pint of well-reduced Espagnole sauce (No. 105), add three ounces of cooked, tender ham, or cooked kidneys cut up finely, and serve.

14. *Eggs au Gratin.*

Knead well together in a bowl, one tablespoonful of bread-crumbs, two ounces of butter, three chopped anchovies, a pinch of parsley, a pinch of chervil, one chopped shallot, three raw egg yolks, a good pinch of salt, half a pinch of white pepper, and a pinch of grated nutmeg. When ready, put these ingredients into a silver baking-dish (by preference) with one ounce of butter at the bottom. Place it on a slow fire for two minutes, then break over it six eggs, which will be plenty; cook for five minutes in the hot oven, remove, lay the dish on top of another, and serve immediately.

15. *Eggs à la Tripe.*

Fry two medium-sized, sound, sliced onions in a frying-pan with two ounces of butter, but do not brown them; mix in half a spoonful of flour, and a large cupful of sweet cream; season with a pinch of salt, half a pinch of white pepper, and the third of a pinch of grated nutmeg. Cook for eight minutes, stirring constantly with the spatula; then add twelve sliced, hard-boiled eggs, and heat together thoroughly for two minutes without letting it boil again; pour on a hot dish and serve.

16. *Eggs à la Vanderbilt.*

Place one ounce of good butter on a silver dish, set it on the hot stove, and break in twelve fresh eggs, being careful not to disturb the yolks; season with a light pinch of salt and the third of a pinch of pepper; then let cook slowly for four minutes. Pour over the eggs a pint of hot Vanderbilt garnishing as for the omelet (No. 67), and serve immediately.

17. *Eggs à la Valencienne.*

Put into a saucepan half a pint of hot, boiled rice, half a pint of hot tomato sauce, two good-sized mushrooms, cut julienne-shaped, one truffle cut the same, and two tablespoonfuls of grated Parmesan cheese; season with half a pinch of salt, half a pinch of pepper, and the third of a pinch of grated nutmeg, and let cook on the hot stove for five minutes, stirring it lightly with the spatula. Leave the pan on the corner of the stove to keep warm, while putting half an ounce of good butter on a silver dish, and when placed on the hot stove, crack in twelve fresh eggs, being careful not to break the yolks; season with half a pinch of salt and the third of a pinch of pepper, then let cook for two minutes. Dress the prepared garnishing in four dome-shaped heaps—one at each end of the dish, and one at each side—and serve immediately.

18. *Eggs à la Provençale.*

Pour two tablespoonfuls of oil into a small frying-pan, and set it on the fire. When well heated, break one egg into a bowl, season with a pinch of salt and half a pinch of pepper (divided up for the twelve eggs), then drop it into the oil; baste the egg with a spoon, turn it over, and when a good color on both sides, drain it on a wire sieve. Cook the twelve eggs separately (each one will take two minutes), then pare them nicely, and serve crown-shaped on a dish, putting a piece of fried bread between every other one. Pour over half a pint of reduced Espagnole (No. 105), to which has been added the zest of a lemon, and six sliced mushrooms, and serve very hot.

19. *Eggs en Filets.*

Mix in a dish that may be put in the oven (a silver one by preference) twelve raw egg yolks, with a spoonful of brandy and a pinch of salt. Cook them for five minutes in a hot oven, then let them cool; cut the preparation into twelve thin fillets or slices, and steep each one in a light pancake batter. Fry them in very hot fat for about two minutes, then lift up with a skimmer, lay them on a napkin to drain, and serve on a folded napkin laid on a hot dish and garnished with fried parsley.

20. *Eggs à la Finoise.*

Pour a pint of good tomato sauce into a saucepan on the hot stove, add two cut-up, peeled, sweet peppers, fry for two minutes in a tablespoonful of butter, a teaspoonful of chopped chives, and reduce it gradually to about half the quantity, which will take ten minutes. Poach six very fresh eggs, as for No. 1, pare their edges neatly. Place six freshly prepared hot toasts on a warm serving-dish, arrange the eggs carefully on top, and pour the above sauce over all, then send them to the table at once.

21. *Eggs au Miroir.*

Lightly butter a silver dish large enough to hold twelve eggs, one beside another; carefully break into it twelve eggs, taking care to keep the yolks intact. Evenly sprinkle over them half a pinch of salt. Cook for one minute on a hot stove; then place them in the oven for one and a half minutes. Take out, and place the dish on another, and serve.

22. *Eggs with Fresh Mushrooms*

Peel, wash, and drain a quarter of a pound of fine, fresh mushrooms. Place them in a saucepan, with a tablespoonful of very good butter. Season with half a pinch of salt and a third of a pinch of white pepper, squeezing in first two drops of lemon juice. Cover the saucepan, and cook for ten minutes on a moderate fire. Add a quarter of a glassful of good Madeira wine; reduce to one-half, which will take two minutes; add now a gill of béchamel sauce (No. 108), and let come to a boil again. Prepare twelve fresh-poached eggs, as in No. 1; pour the sauce on a hot serving-dish, keeping the mushrooms in the saucepan. Neatly lay the eggs over the sauce around the dish, and dress the mushrooms right in the centre, and serve very hot.

23. *Eggs with Celery.*

Boil for fifteen minutes, in a quart of white broth (No. 101), two heads of well-washed and neatly pared, sound celery. Remove it from the broth; then cut it up in one-inch-length pieces, and return it to the pan with the broth in which it was first boiled, leaving it on the hot stove. Season with one pinch of salt and the third of a pinch of white pepper. Reduce to three-quarters (which will require ten minutes). Add a gill of hot béchamel sauce (No. 108), let come to a boil. Poach twelve fresh eggs exactly as in No. 1, neatly arrange them on a hot dish, crown-like. Pour the celery sauce right in the centre, and serve very hot.

24. *Eggs with Truffles.*

Peel three medium-sized, sound truffles. Cut them into thin slices, place in a saucepan with a glassful of Madeira wine; reduce to one-half on a moderate fire. Season with one pinch of salt and the third of a pinch of white pepper; add one gill of béchamel sauce (No. 108); let come to a boil. Prepare twelve heart-shaped croûtons (No. 102); dip the thin parts first into the sauce half an inch in depth, then into fresh, finely chopped-up parsley up to the same depth. Gently dress (arrange) them on the hot serving-dish in star-shape, so that the decorated ends of the croûtons will just reach up to the edge of the dish equally all around. Prepare twelve poached eggs exactly the same as in No. 1; dress an egg on each croûton. Gently pour the above prepared sauce right in the centre of the dish, being careful not to pour any over the eggs. Evenly slice one good-sized, sound truffle into twelve equal slices; dip them in a little hot broth for two seconds; lay one slice on top of each egg, and serve immediately.

25. *Eggs with Tarragon.*

Blanch for one minute in a sautoire a quarter of a bunch of tarragon-leaves, drain, and chop them up very fine. Break twelve eggs into a bowl, add the tarragon, season with a pinch of salt and half a pinch of pepper, and beat well for four minutes; meanwhile adding half a cupful of sweet cream. Then make an omelet, as for No. 46, and roll it on a hot serving-dish. Prepare a little roux with flour and butter (No. 109), moisten with half a pint of strong broth and a glassful of white wine; skim off any fat that may accumulate on top, and let it cook slowly for ten minutes. Strain through a fine sieve and pour it around the omelet; then serve.

26. *Eggs with Livers.*

Remove the gall carefully from about a pint of chicken livers, wash them well, drain, and slice them into small pieces. Place them in a sautoire with one ounce of butter; range the pan on the hot stove, then season with one pinch of salt and half a pinch of pepper ; toss the contents gently for two minutes ; then add a pinch of chopped parsley, one pinch of chervil, and three well-minced mushrooms, and moisten with half a pint of Madeira sauce (No. 103); and let cook for five minutes ; make an omelet of twelve eggs, as for No. 46, and when ready to finish, pour the livers in the centre, reserving two tablespoonfuls of it for further action ; close the sides up carefully, cook two seconds longer, then gently turn it on a hot dish, and, with a spoon, pour all the sauce around the omelet. Dress the livers that were reserved, at both ends of the omelet, equally divided, and serve.

27. *Eggs au Parmesan.*

Beat twelve eggs in a saucepan, with two tablespoonfuls of grated Parmesan cheese, a pinch of pepper, but no salt ; stir them well with a whip, and make of this six small omelets, as for No. 46. As soon as they are sufficiently firm, lay them on a dish. Besprinkle the tops with a little grated Parmesan cheese, roll, and trim them nicely, sprinkle more cheese over the tops, wipe off the sides of the dish, and put them in a hot oven for five minutes. Remove from the oven, pour around the omelets one gill of hot Madeira sauce (No. 103), and serve very hot.

28. *Eggs à la Bonne Femme.*

Slice two large, sound onions, and fry them in two ounces of butter, in a saucepan, stirring frequently, so that they do not burn ; when done, dredge in a good pinch of flour, moistening with half a pint of cream or milk, and season with a pinch of salt, half a pinch of pepper, and a saltspoonful of nutmeg. Break six eggs, froth the whites, mix the yolks with the onions, and afterward the beaten whites, stirring well. Lay two pieces of white paper on the bottom of a baking-tin, butter them thoroughly, lay the eggs on top, and set it in the oven for about fifteen minutes. When done, turn them on to a hot dish, remove the papers, add two tablespoonfuls of Espagnole sauce (No. 105) to the eggs and serve.

29. *Eggs à la Paysanne.*

Put half a pint of cream into a dish, on the fire, and when it boils, break in twelve fresh eggs, season with a pinch of salt and twelve whole peppers ; let cook for two minutes, and then set it in the oven for three minutes, so that the eggs get a good golden color, taking care that they do not harden. Remove from the oven, place the dish on another, and serve.

30. *Eggs à la Régence.*

Shred an ounce and a half of salt pork into fine pieces (ham will answer the same purpose), also one onion cut into small squares, and six medium-sized mushrooms, all of equal size ; moisten with a spoonful of good gravy, and cook for five minutes. When done, reduce with a tablespoonful of mushroom essence (liquor). Break twelve fresh eggs in a dish, with an ounce of melted butter on the bottom, and set it in a moderate oven for five minutes ; pour the garnishing over, drip off the fat, wipe the sides of the dish, and add six drops of strong tarragon-vinegar. Remove from the oven, place the dish on another, and serve.

31. *Eggs with Melted Cheese.*

Grate two ounces of Parmesan cheese on a dish ; set it on a slow fire, adding half a glassful of white wine, a pinch of chopped parsley, a pinch of chopped chives, half a pinch of pepper, and a saltspoonful of grated nutmeg, also two ounces of good butter. Stir thoroughly while cooking, and as the cheese melts, break in twelve eggs ; cook for five minutes longer, then surround the dish with heart-shaped croûtons (No. 102) set it on another dish, and serve very hot.

32. *Eggs en Panade.*

Cut out twelve round pieces of bread-crumbs, each one measuring two inches in diameter, and place them in a pie-plate, spreading a little butter over each ; brown them in the hot oven for one minute. Break twelve eggs in a bowl, add one pinch of chopped parsley, half a pinch of chives, two tablespoonfuls of thick, sweet cream, one ounce of butter, a pinch of salt, and a very little white pepper. Beat sharply all together for four minutes. Add the twelve pieces of browned bread to the beaten eggs ; mix them well together. Place in a frying-pan on the hot range one ounce of clarified butter, heat thoroughly, then fry one egged bread at a time for one and a half minutes on each side. Dress, with the aid of a cake-turner on a hot dish with a folded napkin ; keep in a warm place. Repeat the same process with the others, and serve.

33. *Eggs à la Meyerbeer.*

Butter a silver dish and break into it twelve fresh eggs ; or, if desired, use six small silver dishes, breaking two eggs into each one ; then cook them on the stove for two minutes. Cut six mutton kidneys in halves, broil or stew them according to taste, then add them to the eggs, and serve with half a pint of hot Périgueux sauce (No. 110) thrown over.

34. *Eggs à la Reine.*

Prepare twelve eggs as for No. 33, cook them for two minutes. Make a garnishing of one ounce of cooked chicken-breast, one finely shred, medium-sized truffle, and six minced mushrooms. Moisten with half a pint of good Allemande sauce (No. 111), heat it up well, but do not let it boil ; then pour over the eggs and serve immediately.

35. *Eggs à la Turque.*

Cook twelve eggs the same as for No. 33, and pour over them six chicken livers, tossed gently but rapidly in a saucepan on a brisk fire with one ounce of butter for three minutes, and then with a spoon remove all the butter from the saucepan. Season with a pinch of salt, and half a pinch of white pepper, adding half a glass of good Madeira wine. Reduce it to one half, then add one gill of hot Madeira sauce (No. 103), heat up a little, and then pour the sauce over the eggs and serve.

36. *Eggs à l'Impératrice.*

Cook twelve eggs exactly as in No. 33, arranging six small slices of pâté-de-foie-gras, one on top of each egg, and serving very hot.

37. *Eggs à la Suisse.*

Fry twelve eggs as for No. 33 ; after cooking for two minutes, cover with half a pint of hot tomato sauce, and add three cooked sausages, cut in two, also a little grated cheese, then send to the table.

38. *Eggs à la Chipolata.*

Prepare twelve eggs as for No. 33, and cover them with a pint of hot Chipolata garnishing (No. 112), and serve very hot.

39. *Eggs à l'Alsacienne.*

Fry twelve eggs as for No. 33, only putting them on a long dish. Add one chopped onion to four ounces of finely minced calf's liver, quickly toss them on a brisk fire for about eight minutes, then pour in about six to eight drops of vinegar, a pinch of salt, and a little pepper to season. Garnish both ends of the dish with this, then serve.

40. *Eggs à l'Aurore.*

Boil twelve eggs until hard, then let them cool ; shell them, and separate the yolks from the whites, putting the former into a mortar, adding one ounce of fresh butter, a pinch of salt, half a pinch of nutmeg, the same of ground spice, and three raw egg yolks ; pound all well together. Mince the whites, and put them in a sautoire with a pint of well reduced béchamel (No. 108), cook without boiling, although letting them attain a good consistency ; place them on the dish used for serving, lay the pounded yolks on top, and garnish with twelve square sippets of bread dipped in beaten egg, and put in the oven to brown for about four minutes ; then serve.

41. *Eggs à la Polonaise.*

Cut twelve hard-boiled eggs in halves, separate the whites from the yolks, and pound the latter in a mortar, adding about one ounce of butter, a pinch of salt, half a pinch of ground spice, a saltspoonful of grated nutmeg, and five raw yolks ; when well blended, without any lumps, strew half a tablespoonful of very fine chopped parsley over, and add the whites of the five eggs well beaten. Garnish the bottom of a baking-dish with this preparation, laying it in about a finger thick ; also fill the whites with a part of it, making them have the appearance of whole eggs. Arrange them tastefully on top, and set the dish in the oven ; brown slightly for about five minutes, remove it from the oven, lay the dish on top of another, wipe the sides carefully, and serve immediately.

42. *Eggs à la Sauce Robert.*

Peel two medium-sized onions, and remove the hearts, cut them in slices (the hearts), and put them with a tablespoonful of butter in a saucepan on a brisk fire, and brown them well. Moisten with a cupful of lean broth, season with a pinch of salt and half a pinch of pepper, cook, and let the sauce reduce for about ten minutes. When ready to serve, cut eight hard-boiled eggs into slices, mix them in the preparation, and let heat together without boiling for two minutes; finish with a teaspoonful of diluted mustard, and then serve.

43. *Eggs à la Hyde.*

Boil six fresh eggs for seven minutes, then lay them in cold water for five minutes to cool them off; shell them, and put them on a plate. Hash fine half a small canful of mushrooms with two branches of parsley and one medium-sized, sound shallot. Put in a saucepan on the hot stove one ounce of good butter, and when melted add the prepared mushrooms, and let cook rather slowly for fifteen minutes, stirring it occasionally. Add half a pint of Madeira sauce (No. 103), season with a pinch of salt and a

light pinch of pepper, then cook again slowly for ten minutes. Strain the whole through a fine sieve into another saucepan, and set it aside to keep warm ; cut the six hard-boiled eggs into halves, remove the entire yolks, and mash them thoroughly in a bowl, adding half an ounce of good, fresh butter and half a pint of sweet cream. Season with a light pinch of salt, half a pinch of pepper, and half a teaspoonful of grated nutmeg ; mix well together, and with this fill the twelve pieces of egg-white. Lay them on a lightly buttered dish, pour the sauce over, and put them in the oven for eight minutes before sending to the table.

44. *Eggs à la Bennett.*

Cut twelve hard-boiled eggs lengthwise, remove the yolks, and place them in a bowl with two ounces of good butter, a teaspoonful of anchovy essence, and a pinch of chopped chives. Beat well together, and fill the whites with it, besprinke with bread-crumbs, and pour over a few drops of clarified butter ; put them in the oven for three minutes on a buttered dish, and serve with half a pint of hot Madeira sauce (No. 103) thrown over.

45. *Eggs à la Duchesse.*

Place a quarter of a pound of powdered sugar in a saucepan, adding half a pint of water, a small piece of lemon peel, and a short stick of cinnamon. Boil until the sugar is reduced to a syrup, then remove the lemon peel and cinnamon, and add half a teaspoonful of orange-flower water. Beat together, then strain twelve egg yolks with a pint of milk or cream, add this to the syrup with a very little salt, then transfer the whole to a silver baking-dish, place it on the hot stove, and let cook for ten minutes, stirring briskly, and when it forms a cream, squeeze in the juice of a fine, sound lemon ; remove from the fire, lay the dish on another, and send to the table.

46. *Plain Omelet.*

Crack into a bowl twelve fresh eggs, season them with a pinch of salt and half a pinch of white pepper, beat them well until the whites and yolks are thoroughly mixed, or for fully four minutes. Place in a No. 8 frying-pan two tablespoonfuls of clarified butter ; heat it well on the hot range, and when it crackles pour in the eggs, and with a fork stir all well for two minutes, then let rest for half a minute. Fold up with the fork—the side nearest the handle first—to the centre of the omelet, then the opposite side, so that both sides will meet right in the centre ; let rest for half a minute longer ; have a hot dish in the left hand, take hold of the handle of the pan with the right, bring both dish and pan to a triangular shape, and with a rapid movement turn the pan right over the centre of the dish, and send to the

table. (The omelet should be made on a very brisk range, without taking the lid off the stove.)

Should the pan be smaller than the above-mentioned No. 8 it will require three minutes' stirring, one minute to rest, and half a minute to rest after having been folded.

When making an omelet for one person, for instance, use three fresh eggs, seasoned with half a teaspoonful of salt, and half a salt-spoonful of white pepper. Thoroughly heat in a small frying-pan half a teaspoonful of clarified butter ; after sharply beating the eggs in the bowl, pour into the pan, and gently mix for one minute on a very brisk range, let rest for a quarter of a minute, fold one side up, rest a quarter of a minute more, then turn on a small hot dish, and serve.

47. *Omelet with Fine Herbs.*

Break twelve fresh eggs into a bowl, add a pinch of finely chopped parsley, half a pinch of chopped tarragon, and half a pinch of chives; also, if desired, half a cupful of sweet cream. Beat the whole thoroughly without stopping for four minutes ; melt one ounce of good butter in a frying-pan on the hot stove ; when it is melted and begins to crackle, pour in the eggs, and mix them gently with a fork, while they cook for three minutes : let them rest for one minute, then bring the sides toward the centre, turn it on a hot dish, and serve.

48. *Oyster Omelet.*

Blanch eighteen oysters to boiling point in their own water ; drain, and return them to the saucepan, moistening with half a pint of good Allemande (No. 111) ; season with half a pinch of salt. Make a plain omelet with twelve eggs as for No. 46, bring the sides toward the centre, and fill it with the oyster preparation. Turn it on a hot dish, pour the rest of the sauce around, and serve very hot.

49. *Crawfish Omelet.*

Stew twelve crawfish tails in a sautoire on the hot stove with half an ounce of butter, letting them cook for five minutes. Break twelve eggs into a bowl, add half a cupful of sweet cream, and a pinch of finely chopped parsley ; season with a pinch of salt and half a pinch of pepper, then sharply beat for four minutes. Make an omelet as in No. 46, fold up the side opposite the handle of the pan, place the crawfish right in the centre, fold up the other side, turn it on a hot dish, and serve.

50. *Lobster Omelet.*

Take six ounces of boiled lobster meat, and cut it into small pieces; put them into a sautoire with half a glassful of white wine and a quarter of an ounce of butter. Moisten with a quarter of a pint of strong, hot béchamel (No. 108), and let cook for five minutes. Make an omelet of twelve eggs as for No. 46, and with a skimmer place the stewed lobster in the middle, fold the opposite side, pour in the garnishing, fold the other side up, turn it on a hot dish, pour the sauce around it, and serve

51. *Tomato Omelet.*

Break twelve fresh eggs in a bowl, season them with a pinch of salt and half a pinch of pepper, and beat thoroughly for four minutes. Place two ounces of butter in a frying-pan on a hot stove, let it heat well without browning, then pour into it half a pint of freshly cooked stewed tomatoes, suppressing all the liquid. Cook for two minutes, then throw the beaten eggs over, and with a fork mix the whole gently for three minutes; let rest for one minute longer. Bring up the two opposite sides, turn it carefully on a hot dish, and serve.

52. *Tomato Omelet à la Provençale.*

Peel a medium-sized, sound onion, then chop it fine ; place it in a sautoire on the hot stove with one ounce of butter, and let get a good golden color, adding half a pint of stewed tomatoes, or two good-sized, peeled raw tomatoes cut into small slices, a crushed clove of garlic, and season (should the tomatoes be fresh) with a pinch of salt and half a pinch of pepper, adding a teaspoonful of chopped parsley; let the whole cook together for ten minutes; then proceed as for the tomato omelet (No. 51).

53. *Asparagus-top Omelet.*

Put a quarter of a bunch of boiled asparagus-tops into a bowl, pour twelve beaten eggs over, season with a pinch of salt and half a pinch of pepper, mix lightly again, and make an omelet exactly as for No. 46.

54. *Omelet, with Green Peas.*

Break twelve eggs into a bowl, adding half a pint of boiled green peas, a pinch each of salt and pepper, beat well for four minutes, and make into an omelet as for No. 46.

55. *Omelet au Cèpes.*

Fry six cèpes, cut into small pieces, in half an ounce of butter for two minutes. Beat twelve eggs in a bowl, season with a pinch of salt and half a pinch of pepper, pour them over the cèpes, and make an omelet as for No. 46.

56. *Smoked Beef Omelet.*

Fry two ounces of finely minced, smoked beef in a frying-pan, with half an ounce of butter, add twelve well-beaten eggs, and make an omelet as for No. 46.

57. *Ham Omelet.*

Cut about two ounces of lean ham into small, square pieces, fry them for two minutes with an ounce of butter in a frying-pan, and throw over twelve well-beaten eggs ; with this make an omelet as for No 46.

58. *Crab Omelet.*

Proceed exactly the same as for No. 50, substituting six ounces of crab meat cut into small pieces, for the lobster.

59. *Kidney Omelet.*

Stew on the hot stove three minced kidneys, with a quarter of a pint of Madeira wine sauce (No. 103), let cook for three minutes. Make a plain omelet with twelve eggs as for No. 46, fold the opposite side up, put the kidneys in the centre, fold the other side up, and turn on a dish, and pour the sauce around ; then serve.

60. *Chicken Liver Omelet.*

The same as for the above (No. 59), substituting six minced chicken livers for the kidneys.

61. *Sausage Omelet.*

Skin three raw sausages, then put them in a saucepan with a quarter of an ounce of butter ; set it on the hot fire for five minutes, and stir well until they cook. Make a plain omelet with twelve eggs, as for No. 46, fold the opposite side, lay the sausages in the centre, fold the other side up, and serve with a quarter of a pint of hot Madeira sauce (No. 103), poured around the omelet.

62. *Omelet Bonne Femme.*

Cut one ounce of salt pork into small square pieces, also two tablespoonfuls of crust from off a fresh loaf of bread cut the same way; fry them together in a frying-pan with an ounce of butter for about two minutes, adding a boiled potato cut into small squares, a pinch of chopped parsley, half a pinch of chopped chives, half a pinch of salt, and the same quantity of pepper. Beat twelve eggs for four minutes in a bowl, pour them into the pan, and make an omelet as for No. 46; turn on a hot dish, and serve.

63. *Omelet Raspail.*

Chop one raw onion very fine, and put it in a saucepan with an ounce of butter. Take one ounce of small squares of salt pork, cook them slightly, adding an ounce of scraps of very finely minced, cooked roast beef, the same of ham, two finely chopped mushrooms, and a pinch of chopped parsley. Stir in well a tablespoonful of tomato sauce and a tablespoonful of grated bread crumbs ; season with a pinch of pepper and third of a pinch of salt. Make a plain omelet with twelve eggs as for No. 46, fold up the opposite side, fill it with the preparation, fold the other side up, turn it on a hot dish, and serve.

64. *Sardine Omelet.*

Thoroughly skin eight fine sardines, place six of them in a frying-pan with an ounce of butter, cook for two minutes. Beat well twelve eggs in a bowl. Season with one pinch of salt and half a pinch of pepper, add them to the sardines in the pan; make an omelet as in No. 46, fold the opposite end up, place the two remaining sardines right in the centre, fold the other end up, turn it on a hot dish, and send to the table.

65. *Cheese Omelet.*

Put one ounce of butter in a frying-pan, heat it on the hot stove. Break twelve eggs into a bowl, beat them thoroughly for four minutes, adding two tablespoonfuls of grated Swiss cheese, half a pinch of salt, and half a pinch of pepper. Pour the whole into the frying-pan, and make an omelet as for No. 46; turn it on a hot dish, and besprinkle the top lightly with a very little Parmesan cheese; place in the oven for two seconds, then serve.

66. *Omelet Régence.*

Make an omelet with twelve eggs as for No. 46, and when nearly cooked, fold up the opposite side, then fill the centre with a quarter of a pint of hot Régence garnishing (No. 30), fold the other side up; turn on a hot dish, pour the sauce around, and serve hot.

67. *Omelet à la Vanderbilt.*

Take two fine, sound, green peppers, plunge them into hot fat for half a minute, then take them up and lay them on a dry cloth; skin them neatly, remove all the seeds from the insides, and when emptied cut them into small slices. Put these into a saucepan on the hot stove with two medium-sized fresh, sound, sliced tomatoes, twelve nicely shelled shrimps, and three tablespoonfuls of Madeira wine sauce (No. 103), then season with half a pinch of salt and a third of a pinch of pepper; cook slowly for fifteen minutes. Break twelve fresh eggs into a bowl, season them with half a pinch of salt and a third of a pinch of pepper, and beat well for five minutes. Put two ounces of good butter in a frying-pan, place it on the hot stove, and when the butter is melted drop in the eggs, and with a spoon or fork mix briskly for two minutes. Fold the opposite side up with a skimmer, lift up the thick part of the prepared sauce, and place it in the centre of the omelet, fold the other side either with a knife or fork, and let it cook for two minutes longer, then turn on a hot dish; pour the rest of the sauce in the saucepan around the omelet, and send to the table very hot.

68. *Omelet à l'Espagnole.*

Put in a stewpan on the stove one finely shred onion, one ounce of butter, a chopped green pepper; six minced mushrooms, and one large, finely cut-up tomato; season with half a pinch of pepper and one pinch of salt, adding a spoonful of tomato sauce; let cook for fifteen minutes. Make a plain omelet with twelve eggs, as for No. 46, fold the opposite side, and put more than half of the stew inside of it, say three-quarters; fold the other side up, and turn it on a long dish, then pour the rest of the sauce around, and serve.

69. *Omelet Mexicaine.*

Have a pint of velouté sauce (No. 115) in a saucepan, place it on a moderate fire, add a piece of lobster butter (No. 116) about the size of an egg, twenty-four shelled and cooked shrimps, and season with half a pinch of salt and a very little pepper. Let cook for three minutes, stirring it lightly, then add half of a good-sized, empty and peeled green pepper, finely hashed; cook for two minutes longer, then let rest on the corner of the stove. Make an omelet with twelve eggs, as for No. 46, fold up the opposite side, pour half of the preparation in the centre, fold the other end up, turn the omelet on a hot dish, and garnish both sides with the rest of the shrimps, pouring the balance around the dish: then send to the table.

70. *Sweet Omelet.*

Beat and sweeten with one ounce of sugar twelve eggs; make an omelet as for No. 46, using one ounce of fresh butter; turn it on a dish, and dredge another ounce of sugar over, then glaze it with a hot shovel or salamander, and serve very warm.

71. *Omelet Soufflée, for Six Persons.*

Have a deep, cold, silver dish ready, fifteen inches long by eleven wide. Put into a vessel four ounces of powdered sugar. Break twelve fresh eggs, drop the whites into a copper basin, and the yolks of five into the vessel containing the sugar, reserving the other seven yolks for other purposes. Add to the vessel containing the sugar and yolks a light teaspoonful of vanilla essence: now with the wooden spatula, begin to beat the yolks with the sugar as briskly as you possibly can for fifteen minutes. Lay it aside. Then with the aid of a pastry wire-whip, beat up to a very stiff froth the twelve egg whites in the copper basin, which will take from twelve to fifteen minutes. Remove the pastry wire-whip; take a skimmer in the right hand, and with the left take hold of the vessel containing the preparation of the yolks and sugar. Gradually pour it over the whites, and with the skimmer

gently mix the whole together for two minutes. The preparation will now be of a light, firm consistency. Now, with the aid again of the skimmer, take up the preparation and drop it down in the centre of the cold dish, ready as above mentioned, taking special care to pile it as high as possible, so as to have it of a perfect dome-shape; a few incisions can be made all around, according to taste; immediately place it in a moderate oven to bake for fifteen minutes. Take it out of the oven, and, in order to avoid burning or soiling the table-cloth, lay the dish containing the omelet on another cold one, liberally sprinkle powdered sugar over it, and immediately send to the table.

N. B.—Special care should be taken when piling the preparation into the cold, silver dish; and the making of the incisions should be done as rapidly as possible, so that success will be certain. When desired, the vanilla essence can be substituted with the same quantity of orange-flower water.

72. *Omelet au Kirsch, or Rum.*

Make a sweet omelet with twelve eggs as for No. 70; when completed and glazed, throw around it a glassful of kirsch, and set the omelet on fire; serve it while burning. Rum omelet is prepared exactly the same way, substituting rum for kirsch.

73. *Omelet Célestine.*

Pulverize six macaroons, put them in a bowl, adding three tablespoonfuls of apple jelly and one spoonful of whipped cream; mix well with the spatula. Make a sweet omelet as for No. 70, with twelve eggs; fold the opposite side up, pour the mixture into the centre, fold the other end up, turn it on a hot dish, and sprinkle the top with three tablespoonfuls of powdered sugar; glaze the omelet with a hot shovel or salamander, and decorate it with three lady-fingers cut in two, also a cupful of whipped cream, the latter poured into a paper-funnel, and piped over in any design the fancy may dictate.

74. *Eggs à la W. B. Kendall.*

Have six medium-sized, thoroughly ripe, red and sound tomatoes, wash and dry them; cut away a piece an inch in diameter at the bottom of the tomatoes, including the stems; remove the seed with a vegetable scoop. Lightly butter a little sautoire, then gently lay the tomatoes in the pan, the cut part upward, mix one tablespoonful of salt with a teaspoonful of pepper, and with it equally season the inside of the tomatoes; sprinkle their surface with a little clarified butter, then place in a very hot oven for three minutes. Remove them from the oven, place the sautoire on a table, then crack one fresh egg into each tomato, place them in the oven again for two minutes, remove

them. Arrange six fried bread croûtons on a hot dish, then with the cake-turner take the tomatoes one by one and lay them over each croûton. Chop up very fine one sound peeled shallot, one green pepper, and half a clove of sound garlic, place these in a sautoire with a tablespoonful of clarified butter, range the pan on the corner of the hot stove, and slowly simmer for four minutes, then add a gill of tomato sauce, and one drop of tabasco sauce; cook for three minutes. Strain the same through a sieve into a hot bowl, sharply pressing the peppers with a wooden spoon. Pour the sauce now around the tomatoes, but not on top of them, and send to the table.

75. *Eggs Molet.*

Take six fresh eggs, drop them all at the same time with a skimmer or a spoon into boiling water, and let boil for five minutes and a half, but no longer; lift them up, and immediately drop them into cold water for two minutes, then take them up carefully; peel them —seeing that the white is intact—then keep them in a little warm consommé or water. Have a quart of hot purée of chestnuts (No. 117), place it in a pastry-bag, in which you previously slide down a fancy tube, then nicely decorate the border of a silver dish, large enough to hold the six eggs, also a little at the bottom to lay the eggs over. Place the dish in the hot oven for two minutes, then pour in the centre of the dish a gill of demi-glace sauce (No. 103); gently lay the eggs in the centre of the dish, and serve.

The above eggs can be served in various ways—with chicory garnishing, spinach, sorrel, Spanish sauce, plain, etc.

76. *Eggs à la Villeroi.*

Take three fresh, hard boiled eggs, cut each one into half, lengthwise, remove the yolks, and chop up the latter very fine, leaving the whites on a plate for further action. Chop up very fine one medium-sized sound truffle, one ounce of cooked smoked beef tongue—the red part by preference. Place these in a sautoire with a tablespoonful of Madeira wine, reduce on the hot range until almost dry, then add the chopped-up yolks, and a tablespoonful of poulette sauce (No. 118). Season with a tablespoonful of salt and a teaspoonful of pepper, mix all well together. Then stuff the six half egg whites with the preparation evenly divided, and giving them an oval shape. Have a gill of poulette sauce (No. 118), then with a fork steep each egg in it, so as to completely cover them with the sauce. Place them on a dish and let cool off. Beat up an egg in a bowl with two tablespoonfuls cold milk, gently roll the eggs in it, then roll them in fresh bread-crumbs. Fry them in very hot fat for five minutes. Take them up with a skimmer, dress on a hot dish with a folded napkin, and serve with a gill of cream sauce (No. 119) in a bowl separate.

77. *Eggs à la Buckley.*

Take six hard boiled eggs, cut them in halves crosswise, take out the yolks, place them in a bowl, then with a spoon mash them with an ounce of good butter, season with a teaspoonful of salt and half a teaspoonful of pepper, add a teaspoonful of freshly chopped chives, and a teaspoonful of chopped parsley, one tablespoonful of cold milk, and two tablespoonfuls of very fresh bread-crumbs. Mix the whole well together with a spoon, then with the preparation fill the hollow space of the twelve half eggs just even up to the surface. Close them together so as to give them their original shape. Then carefully press a skewer through one egg, right in the centre lengthwise, then another, so as to have two on each skewer, repeat the same with the other four.

Lay them in a sautoire with a gill of white broth (No. 101). Cover the sautoire with either a copper or tin cover, and place in the oven for five minutes. Remove them; have a hot dish ready with three canapés. Arrange the skewers over each canapé, and serve with the following sauce:

Cut into small dice-shaped pieces four mushrooms, one good-sized sound truffle, and one ounce of cooked chicken breast; place these in a sautoire with half a wine-glassful of white wine. Reduce it on the range for three minutes, or until almost dry, then add a gill of poulette sauce (No. 118). Continually stir until very hot, but do not allow it to boil. Now pour the sauce around the eggs on the canapés, but not over them, then serve.

78. *Eggs à la Jay Gould.*

Prepare in a sautoire two ounces of good butter, half a gill of Allemande sauce (No. 111), three tablespoonfuls of grated Parmesan cheese and one tablespoonful of white broth (No. 101). Place on the hot range and stir until the cheese is thoroughly dissolved, then place the pan on the corner of the range to keep warm. Take six hard boiled shelled eggs. Cut each one into four even slices crosswise, season with a tablespoonful of salt and a teaspoonful of pepper equally divided. Lightly butter a silver dish. Arrange a very thin layer of the above garnishing over it. Take the sliced eggs and lay one slice on the dish, then a very small thin slice of Swiss cheese—then again

a slice of egg and a slice of cheese—always keeping them one overlapping another, both eggs and cheese; continue the same with the rest, giving a crown shape around the dish.

Pour half a gill of hot tomato sauce on top of both eggs and cheese, equally divided. Now pour the balance of the garnishing over all, also equally divided; lightly sprinkle the top with a very little clarified butter, and then place in a brisk oven for eight minutes, so that it should get a good brown color. Remove from out the oven and serve immediately.

79. *Eggs à la W. M. Evarts.*

Have six hard boiled shelled eggs, carefully cut away the third part of each egg on the surface. Remove the yolks without breaking the whites, leave the whites on a plate until further action: thoroughly mash the yolks in a bowl with a spoon; add a teaspoonful of grated Parmesan cheese, a tablespoonful of Allemande sauce (No. 111), half a teaspoonful of ànchovy sauce. Season with one tablespoonful of salt and half a teaspoonful of pepper. Knead all well together, then fill the inside of the eggs with the preparation, and giving them an oval shape a quarter of an inch over the surface. Cut three of the six pieces into small strips lengthwise, a quarter of an inch thick, gently

lay one strip over each egg crosswise—right in the centre, so that, when completed, they will represent small fancy baskets. Neatly decorate their surface with a little cooked jardinière; arranged in this way they will represent perfect baskets of abundance. Arrange a small layer of the preparation for each egg on a silver dish just wide enough to hold each one firmly. Place the eggs now on top of each layer, pour a gill of Colbert sauce (No. 120) around the dish, but none over the eggs. Cover them with a piece of well-buttered paper, then place in the oven—rather moderate—for two minutes. Take from out the oven and immediately send to the table.

80. *Eggs à la Geo. O. Jones.*

Take six shelled hard boiled eggs, cut away at the pointed end of each egg a piece half an inch thick, and at the other end a quarter of an inch thick. Remove the yolks with a small vegetable scoop, or with a pointed knife, mash the yolks in a bowl very fine, and lay them aside for further action.

Place in a sautoire half an ounce of good butter, add one sound shelled finely chopped shallot, place the pan on the corner of the range, and let simmer, but do not let get brown, add then a tablespoonful of Béchamel sauce (No. 108), a teaspoonful of freshly chopped up parsley, a tablespoonful of finely grated horse-radish. Now add also the yolks, season with a tablespoonful of salt and half a

saltspoonful of Cayenne pepper; mix all well together with a wooden spoon, and then with it stuff the six eggs, so as to give them the exact shape of small barrels.

Lightly butter a tin pan, carefully lay the eggs in it, the stuffed part uppermost, sprinkle a little grated Parmesan cheese right in the centre of the stuffed part of the eggs. Cover them with a piece of buttered paper, place them in a moderate oven for twelve minutes. Carefully remove them from the oven, take off the paper. Have a hot dish with six fried bread croûtons, half an inch high by one and a half inches in diameter, gently place an egg on each croûton; pour a gill of hot demi-glace (No. 103) around the dish (none over the eggs) and immediately serve.

81. *Eggs à la A. F. Bowers.*

Peel a quarter of a pound of fine, fresh, sound mushrooms, wash them thoroughly, seeing that no sand remains on; lay six of the largest aside (with their stem cut away) for further action. Place in a sautoire one ounce of butter, two tablespoonfuls of flour; place this pan on the corner of a hot range, and let gently cook for eight minutes, slightly stirring once in a while. Add now the mushrooms, season with a tablespoonful of salt and half a teaspoonful of pepper, also half a saltspoonful of grated nutmeg, squeezing in the juice of a quarter of a sound lemon; mix all well together, then add a gill of milk, and let cook for five minutes, lightly stirring meanwhile. Strain through a fine sieve into a bowl, and keep it in a warm place until further action.

Have six shelled hard boiled eggs, and with the point of a keen knife make eight triangular incisions right in the centre of each egg down to the yolk, then with hands gently pull them apart. Remove the yolks, and mash them very fine, then well mix the latter with the preparation, and then with it stuff the eggs, giving them a dome shape. Lightly butter a silver dish, place a thin layer of the preparation over it. Firmly lay the six large mushrooms upside down over the layer, place half a teaspoonful of the forçe in the centre of each mushroom, then gently lay the eggs perpendicular over each mushroom. Slice a small truffle into six thin slices, place one on top of each egg, sprinkle a little clarified butter over all, cover them with buttered paper, then place in a moderate oven for fifteen minutes. Remove and serve with a gill of hot demi-glace (No. 103), in a bowl separate.

82. *Eggs à la Hamilton Fish.*

Cut up into very small dice shaped pieces, one medium sized sound truffle, an ounce of cooked smoked beef tongue, and four mushrooms. Place them in a sautoire on the range, with half a glass of Madeira wine. Reduce the wine to one half, add now a gill of Madeira sauce (No. 103), and a drop of anchovy sauce, then cook for five minutes.

Take six shelled hard boiled eggs, cut them into halves lengthwise, remove the yolks, chop them up very fine, and add them to the sauce; mix all well together, and with this preparation stuff the whites. Close them together, place them in a lightly buttered sautoire, pour into it two tablespoonfuls of white broth (No. 101). Cover them with

a sheet of buttered paper, and then place in the oven for eight minutes.

Have a hot dish, arrange six fried bread croûtons over it. Take the eggs from out the oven, and place one on each croûton.

Plunge six small anchovies into hot water, take them up and dry well, arrange one around each egg in the centre, so as to represent a ring.

Cut up a medium-sized sound truffle into twelve small slices, triangular shape, then place one slice on top of the egg right in the centre on each side of the anchovy, proceed the same with the rest.

Pour a gill of hot Colbert sauce (No. 120), in the centre of the dish, but not over the eggs, and then send to the table.

83. *Eggs à la Darling.*

Provide one dozen of very tender, sound celery knots, peel and thoroughly wash them twice. Cut them in quarters, then place them in a saucepan with one ounce of butter, a quart of white broth (No. 101), a sprig of thyme, three cloves and twenty whole peppers, place the pan on the hot range and cook for sixty minutes. Strain through a sieve into another saucepan, seeing that everything is strained except the cloves and peppers. Dilute a teaspoonful of corn starch into half a cup of cold milk, and gradually add it to the purée, sharply stirring meanwhile. Cook for three minutes longer. Have six shelled hard boiled eggs ready, then place the purée right in the centre of a hot dish, giving it a dome shape. Gently arrange the six eggs around it, leaning slightly against the dome as a support to the column. Lay a thin slice of truffle in the centre of each, then pour a gill of hot Madeira sauce (No. 103), around the dish, but not over the eggs, and then serve.

84. *Eggs à la Mme. Morton.*

Carefully crack six fresh eggs on a saucer; heat in a frying-pan on the hot stove one tablespoonful of clarified butter, then drop in one egg and fry for two minutes, lift it up with a palette knife, carefully lay it on a hot dish, and continue the same with the other five.

Prepare six well designed round bread croûtons as for No. 102. Lay a very thin slice, the size of the croûton, of pâté-de-foie-gras over each croûton, and then with a round paste cutter, two inches and a half in diameter, place it right in the centre of each egg, taking special care to keep the yolks exactly in the centre, so as to cut away the white of each egg evenly from all around each yolk. Place one egg on top of each croûton, pour a gill of hot Périgueux sauce (No. 110), around the eggs, but not over them, and serve.

85. *Eggs à la Belmont.*

Place in a sautoire eight well washed sound mushrooms, with half an ounce of butter, on the hot range, squeezing in just one drop of lemon juice, let gently simmer for three minutes; add a sound finely sliced up truffle, also half a wine-glassful of Madeira wine; let reduce to one half, which will take about three minutes, add then a gill of Espagnole sauce (No. 105) and cook for three minutes longer.

Prepare twelve small pâté-de-foie-gras balls the size of a Malaga grape, gently dip them in beaten egg, then in fresh bread-crumbs, and then fry them in very hot fat for two minutes, or until they obtain a good golden color, remove them with a skimmer, and lay them on a

napkin to drain. Take up the mushrooms and truffles with a skimmer from the sauce, arrange them in two clusters, one at each end of the dish, as well as the twelve croquettes, also in clusters, six on each side of the dish.

Poach six very fresh eggs exactly as in No. 1. Cut out from an American bread six round croûtons, arrange them on the hot dish all around. Plunge into hot broth or consommé six artichoke bottoms, take them up and place one on each croûton. Pour the sauce right in the middle of the dish, but not over the eggs; place a slice of truffle on top of each egg, and serve.

86. *Eggs à la Mme. Diaz.*

Have three large sound green peppers, plunge them into very hot fat for two minutes, take them out, and with a coarse dry towel remove the skin of each; then cut each pepper into half, lengthwise, remove the seeds, have a frying pan on the hot range, two tablespoonfuls of either sweet oil or clarified butter. Cut six very thin slices of raw ham, place them gently in the pan, add the peppers also, and then gently cook for fifteen minutes. Prepare six pieces of dry toast, dress them on a hot dish, then place a slice of ham over each toast, then half a pepper over the ham.

Fry six very fresh eggs separately in clarified butter as for No. 84, and then gently place one on top of each pepper, and send to the table

87. *Eggs à la D. B. Hill.*

Carefully open (without losing any of their juice) into a bowl twelve medium sized fresh oysters; place them in a sautoire on the hot range, and let come to a boil, skim well, then strain the juice into a bowl, and keep the oysters in a separate bowl for further action.

Place in a pan one tablespoonful of very good butter with a tablespoonful of flour, mix well together with the spatula, then place it on the hot range and let slowly simmer for five minutes, taking care not to let get brown. Add now, little by little, the juice of the oysters, continually stirring meanwhile. Season with a teaspoonful of pepper. (If the oysters were not very salted, a little salt can be added.) Stir continually until it comes to a boil, and then let slowly cook for five minutes; add now six sliced mushrooms and the twelve oysters.

Lightly butter a deep silver dish, place the above sauce into it, then carefully crack in six fresh eggs; sprinkle a very little salt over them, sprinkle also the top with a very little clarified butter. Place them in the hot oven for two minutes. Remove from out the oven, decorate the dish with six heart-shaped bread croûtons, and serve.

88. *Eggs à la W. W. Ladd, Jr.*

Provide four fine, sound, white Kalamazoo celery. Cut away all the green leaves, and neatly trim it; thoroughly wash twice in cold water, so that no sand will adhere to the celery; cut the three celery, three inches long from the root part, crosswise. Place three pieces in a saucepan with one quart of white broth (No. 101). Season with half a tablespoonful of salt, four whole peppers, two cloves, and a sprig of thyme. Cover the pan, and let boil on the range for thirty minutes. Chop up very fine the balance of the celery, then place it in a small saucepan with one ounce of butter, let simmer for five minutes, add two tablespoonfuls of well sifted flour; stir well together, and cook for five minutes longer; gradually add now a cup of either hot or cold milk, stirring well without ceasing while adding it, and until it begins to boil; season with a tablespoonful of salt, and half a saltspoonful of Cayenne pepper, and cook for twenty minutes longer. Remove it from the range, press it through a sieve into a bowl. Well

butter a silver dish a foot and a quarter in length by three-quarters in width. Slide a tube into a pastry bag, pour the celery purée into it, and carefully press it down two inches from the centre of the dish, commencing at the side of the dish, coming down two inches and a half to the right, continuing going all around giving an oval shape; make another oval border over the other. Crack six fresh eggs in the centre inside the border, then place the dish in the hot oven for five minutes. Take up the celery from the pan, place on a dish, then split each one in two from the cut part down to the root only. Remove the eggs from the oven; open each celery triangular shape, place it jointly around the border so as to make it represent a star. Strain the broth in which the celery was cooked into a hot bowl, add to it a teaspoonful of freshly chopped parsley, mix a little, and then pour about a gill of it around the celery, but not over the eggs, and serve very hot.

89. *Eggs à la Cockrane.*

Take two sweet Spanish peppers, one ounce of cooked smoked beef tongue, cut them with a tube into slices the size of a cent, place them on a dish with six mushroom buttons until further action. Chop up very fine one sound peeled shallot, and put in a sautoire with a teaspoonful of butter, let cook for two minutes on the hot range. Chop up very fine the remainder of the tongue and Spanish peppers, place them in the sautoire with the shallot, moisten with a tablespoonful of Madeira wine, let simmer for one minute, then add half a gill of tomato sauce, and half a gill of Espagnole sauce (No. 105). Cook for two minutes. Add now the peppers, tongue, and

mushrooms (which were laid on a dish) and let boil for one minute more. Arrange six fried bread croûtons on a hot dish. Poach six very fresh eggs as for No. 1, and place one egg on each croûton, then with a larding needle take up one mushroom from the pan, and lay it on the top of the egg right in the centre, then take up a piece of pepper, lay it on the right of the mushroom, lengthwise, and then take up a piece of tongue, and place it on the left of the mushrooms, and continue the same with the rest of the eggs. Pour the remaining sauce around the dish, but not over the eggs, and immediately send to the table.

90. *Eggs à la Lloyd Aspinwall.*

Take out from a can six large cêpes, lay them on a dish, and with a tube two inches in diameter, cut them perfectly round; place them in a sautoire on the range, with a tablespoonful of clarified butter and a finely chopped sound shallot; let cook for three minutes on a brisk fire, tossing well once in a while. Season with a tablespoonful of salt, a teaspoonful of pepper, adding the third of a clove of garlic finely chopped up; toss all well for one minute longer, and then lay the pan on the corner of the range. Have a deep silver dish lightly buttered; take up the six cêpes from the pan, arrange them nicely around the dish, place the dish at the oven door to keep warm.

Chop up very fine the remaining trimming of the cêpes, place them in the same pan in which the cêpes were cooked, add half a teaspoonful of freshly chopped parsley, squeeze in the juice of half a medium sized sound lemon, and a gill of Espagnole sauce (No. 105), and let the whole boil for one minute; pour the sauce all around the cêpes, but not over them. Crack a fresh egg over each cêpe, being careful not to break the yolk, sprinkle a little salt over each egg, place them in the hot oven for two minutes; remove them from out the oven, and immediately send to the table.

91. *Omelet Crême de Vanille à la R. A. C. Smith.*

Pour into a saucepan on the hot range two gills of fresh milk, add to it four ounces of powdered sugar, and also one vanilla bean, let come to a boil, take the pan from off the range, and let cool off. Remove the vanilla bean, dry it with a napkin, place it in a glass bottle with powdered sugar, cork it tightly, and use whenever necessary, as it will keep for any length of time. Add to the milk three heaped tablespoonfuls of *rice flour*—which can be had at Park & Tilford's—and with a wire whip thoroughly beat together, place the pan on the hot range, and continually stir until it boils, then place the pan on the corner of the range, and let cook slowly for twelve minutes; strain it

through a very fine hair sieve into a bowl, add to it a teaspoonful of fresh butter, mix it thoroughly, and then leave it in a warm place for further action.

Make an omelet exactly as for No. 46, and just before folding the sides up place half of the preparation right in the centre, fold up, and gently turn it on a hot silver dish; place the rest of the preparation in a pastry bag, in which you previously slide down a small tube at the bottom, press down, make a small rose at each end of the omelet, dredge a little powdered sugar over the omelet, gently glaze it with a red iron, decorate the sides with any kind of dry cakes at hand, cut in triangular shape, and send to the table.

92. *Omelet à la Clark.*

Make preparation exactly the same as for No. 91, only substituting half a wineglass of Maraschino for the vanilla, and proceed with the rest precisely the same.

93. *Omelet Hughes.*

Have a preparation made the same as in No. 91, but using a teaspoonful of extract of orange flower, in place of the vanilla, proceed and serve the same.

94. *Omelet à la E. L. Godkin.*

Cut into quarters three fine sound small limes; place them in a saucepan on the hot range, with one wineglassful of white wine (but not Rhine wine); let reduce to three quarters—which will take about six minutes. Place a clean napkin over a bowl; pour the whole over the napkin; fold it up at both ends, then sharply twist the ends in different directions, until the juice is all squeezed into the bowl. Have a preparation the same as in No. 91, and use the above instead of the vanilla, proceeding with the rest exactly in the same way.

95. *Omelet à la M. Ballou.*

Grind two heaped tablespoonfuls of fresh roasted coffee (Java and Mocha by preference). Pour in a saucepan on the hot range one and a half cups of fresh milk, adding four and a half ounces of powdered sugar, and as soon as the milk boils, immediately add the coffee, thoroughly mixing with a spoon meanwhile; tightly cover the pan and place it on the corner of the range to infuse for three minutes, taking special care not to let it boil again. Strain it through a fine napkin into another saucepan, and let it cool off; add then three tablespoonfuls of *rice flour*, thoroughly beat it with a whip, place it on the fire, and continually stir until it comes to a boil; then place the pan on the corner of the range and let slowly cook for twelve minutes. Make an omelet as in No. 46, and just before folding it up, place half of the preparation right in the centre, fold up, turn it onto a hot silver dish; liberally dredge the omelet with powdered sugar, glaze the surface with a red iron. Slide down a small tube into a pastry-bag, pour the rest of the preparation in, make a fancy border around the omelet, and send it to the table.

96. *Eggs-Cocotte.*

Have six small thoroughly cleaned cocotières ready. Chop up, very fine, one medium-sized, sound peeled shallot, and the half of a sound peeled onion; place them in a sautoire on the range with a tablespoonful of butter, and cook slowly for three minutes, taking care not to let get brown. Chop up, very fine, twenty-four canned mushrooms, add them to the rest with one tablespoonful of freshly chopped parsley, and a teaspoonful of chopped chervil (if at hand); season with a tablespoonful of salt and a teaspoonful of pepper, mix all well together with the spatula for a second, then add a gill of Espagnole sauce (No. 105), and let all cook slowly for five minutes.

Pour a tablespoonful of the sauce into each cocotière, then break a fresh egg into each cocotière, pour a teaspoonful of the sauce over each egg, well spread. Place the cocotières on a tin dish, and bake in a very hot oven for two minutes. Remove from out the oven, lay them on a dish with a folded napkin and send to the table.

97. *Omelet à la Mrs. W. L. Brown.*

Place in a pan two ounces of chocolate, with just enough milk to dissolve it on the hot range; add a cup and a half of fresh milk; continually stir until it comes to a boil. Dilute two tablespoonfuls of rice flour into two tablespoonfuls of milk, and add it to the chocolate, stirring briskly meanwhile; place the pan on the corner of the range, and let gently simmer for fifteen minutes, but do not allow it to boil.

Have an omelet made as in No. 46, and, before folding, place half of the preparation right in the centre, fold up, turn it over a hot silver dish. Place the balance of the preparation into a pastry-bag,

with a small tube previously slided down; and by pressing the preparation, make a nice rosette at each end of the omelet. Decorate the dish all around with six lady-fingers, cut in triangular shaped pieces ; carefully press a little of the contents of the bag on each piece of lady-fingers, so as to have them represent pretty, small roses. Liberally dredge them with powdered sugar, then glaze the omelet with a red iron, and then send to the table.

N. B.—All these sweet omelets should always be promptly made for the time of serving, otherwise it would be sufficient cause to fail to have them to perfection.

98. *Eggs-Cocotte à la Wm. Bracken.*

Prepare and proceed exactly the same as No. 96, only substituting one gill of hot Allemande sauce (No. 111) for the gill of Espagnole sauce (No. 105), and serve the same.

99. *Fried Eggs for Garnishing.*

Pour half a gill of sweet oil into the frying-pan; when the oil is hot break in one egg, carefully closing up the white part with a skimmer, so as to have it firm, and in a single form. Only one at the time should be cooked, and two minutes will be sufficient.

100. *Egg Stuffed à la Higgins.*

Prepare in a sautoire one ounce of good butter, two tablespoonfuls of grated Parmesan cheese, and a tablespoonful of grated Swiss cheese, place the sautoire on the corner of the range, slowly stir with the spatula until dissolved and well mixed. Cut one ounce of smoked beef tongue into very thin julienne shaped pieces, one good sized sound truffle, and four mushrooms cut the same way. Add now half a wine glass of white wine (but not sweet) to the cheese, mix the wine and cheese well together, then add the tongue, truffle, and mushrooms.

Cut six hard shelled boiled eggs in halves lengthwise, remove the yolks without breaking the whites; mash the yolks and place in the pan with the rest of the preparation, mix the whole well together for three minutes while cooking.

Stuff the twelve half whites with the preparation—up to the level; then close them, so as to represent six original eggs. Have a silver dish, lightly buttered, ready, then arrange the balance of the stuffing right in the centre of the dish, giving a pyramid shape; place the eggs at the base of the pyramid upright, so they will lightly lean against it.

Cover the whole with a gill of very thick tomato sauce highly seasoned, sprinkle a very little grated Parmesan cheese over all, then place in the oven for fifteen minutes. Remove from the oven and serve very hot.

APPENDIX.

101. *Bouillon Blanc—white broth.*

Place in a large stock-urn on a moderate fire a good heavy knuckle of a fine white veal with all the débris, or scraps of meat, including bones, remaining in the kitchen (but not of game); cover fully with cold water, adding a handful of salt; and as it comes to a boil, be very careful to skim all the scum off—no particle of scum should be left on—and then put in two large, sound, well-scraped carrots (whole), one whole, cleaned, sound turnip, one whole, peeled, large, sound onion, one well-cleaned parsley root, three thoroughly washed leeks, and a few leaves of cleaned celery. Boil very slowly for six hours on the corner of the range; keenly skim the grease off; then strain well through a wet cloth into a china bowl or a stone jar, and put it away in a cool place for general use.

102. *Croûtons for Soups.*

Cut some dice-shaped pieces of bread, and fry them in a pan with clarified butter; when a rich golden color, drain, and add to the soup when needed.

103. *Sauce Demi-Glace, or Madeira.*

Add one small glassful of mushroom liquor to one pint of good Espagnole sauce (No. 105); also a small glassful of Madeira wine, a bouquet (No. 106), and a scant teaspoonful of pepper. Remove the fat carefully and cook for thirty minutes, leaving the sauce in a rather liquid state; then strain and use when needed. This takes the place of all Madeira sauces.

104. *Batter for Fritters.*

Mix a quarter of a pound of sifted flour in a small basin, with half a pint of lukewarm water, to which three-quarters of an ounce of fresh butter has been added. Place in a saucepan, which should be tilted on the range so that when the water boils the butter can be skimmed off the top. Add, if necessary, a little more water to make a soft paste, beating well with a spatula, to keep it free from lumps, and of a proper consistence; it must be gray and compact-looking. Add just a little warm water to render the paste soft and diluted, although sufficiently thick to cover the objects for which it is intended; that means, it must drop easily from the spoon. Add to this half a pinch of salt and two egg-whites; beat well together for one minute, and use at once.

105. *Sauce Espagnole—for one gallon.*

Mix one pint of raw, strong mirepoix (No. 107) with two ounces of good fat (chicken's fat is preferable). Mix with the compound four ounces of flour, and moisten with one gallon of white broth (No. 101). Stir well, and then add, if handy, some baked veal and ham bones. Boil for three hours, and then remove the fat very carefully; rub the sauce through a very fine sieve, and keep it for many purposes in cooking.

106. *A Bouquet—how to prepare.*

Take four branches of well-washed parsley-stalks—if the branches be small, take six—one branch of soup-celery, well washed; one blade of bay-leaf, one sprig of thyme, and two cloves, placed in the centre of the parsley, so as to prevent cloves, thyme, and bay-leaf from dropping out of the bouquet while cooking; fold it well, and tightly tie with a string, and use when required in various ways.

107. *Mirepoix.*

Stew in a saucepan two ounces of fat, two carrots, one onion, one sprig of thyme, one bay-leaf, six whole peppers, three cloves, and, if handy, a ham bone cut into pieces. Add two sprigs of celery and half a bunch of parsley roots; cook for fifteen minutes, and use when directed in other recipes. Scraps of baked veal may also be added, if at hand.

108. *Béchamel Sauce.*

Place in a saucepan two ounces of butter, add two tablespoonfuls of flour, and stir constantly for five minutes. Moisten with a pint and a half of boiling milk, being careful to pour it in gradually; then beat it well with a whisk. Add half a teaspoonful of grated nutmeg, a pinch of salt, a bouquet (No. 106), twelve whole peppers, and a little mushroom liquor, if at hand. Cook well for fifteen minutes, and when done rub through a fine sieve.

109. *White-Roux.*

Put in a saucepan two ounces of butter, and place it on the corner of the hot range, add to it two tablespoonfuls of flour; keep stirring constantly for seven minutes. Then let it cool, and when cold, use in various sauces as directed.

110. *Sauce Périgueux.*

Chop up very fine two fine truffles; place them in a sautoire with a glassful of Madeira wine. Reduce on the hot stove for five minutes. Add half a pint of Espagnole sauce (No. 105). Just allow to come to a boil, and serve very hot.

111. *Sauce Allemande.*

Melt two ounces of butter in a saucepan on a slow fire, with three tablespoonfuls of flour to thicken. Stir well, not letting it brown; then moisten with one pint of white broth (No. 101), beating constantly, and cook for ten minutes. Dilute three egg-yolks separately in a bowl. pour the sauce over the eggs, a very little at a time; strain through a Chinese strainer, and finish with half an ounce of good butter and the juice of half a lemon, taking care that it does not boil a second time.

112. *Garnishing à la Chipolata—for one gallon.*

Fry a quarter of a pound of salt pork, cut dice-shaped, for two minutes in a saucepan; then add half a pint of carrots cut tubular-shaped, half a pint of onions browned and glazed in the oven (No. 113), one pint of blanched and peeled chestnuts, half a pint of mushrooms, and six small sausages cut in pieces. Add two quarts of Espagnole sauce (No. 105), half a pint of tomato sauce (No. 109), a tablespoonful of salt, and a large teaspoonful of pepper. Cook for thirty minutes, and use when needed.

113. *Glazed Onions for Garnishing.*

Select one quart of small onions; peel the sides only, and pare the roots neatly, being careful not to cut them. Place them in a sautoire with half an ounce of clarified butter, and sprinkle them with half a pinch of powdered sugar. Glaze them in a slow oven for fifteen minutes; place them in a stone jar, and use for garnishing when required.

114. *Eggs à la Régence.*

Shred an ounce and a half of salt pork into fine pieces (ham will answer the same purpose), also one onion cut into small squares, and six medium-sized mushrooms, all of equal size; moisten with a spoonful of good gravy, and cook for five minutes.

115. *Sauce Velouté.*

Melt one ounce of good butter in a saucepan, adding two tablespoonfuls of flour, and stir well, not letting it get brown. Moisten with a pint and a half of good veal and chicken stock, the stronger the better. Throw in a garnished bouquet (No. 106), half a cupful of mushroom liquor, if at hand, six whole peppers, half a pinch of salt, and a very little nutmeg. Boil for twenty minutes, stirring continuously with a wooden spatula; then remove to the side of the fire, skim thoroughly and let it continue simmering slowly for one hour. Then rub through a fine sieve. This sauce will make the foundation for any kind of good white stock.

116. *Lobster Butter.*

Extract the coral from one cooked lobster (the eggs may be used instead); pound it in a mortar to a paste, mixing it with one ounce of good butter and a teaspoonful of mustard. Rub through a fine sieve, and keep in a cool place. The butter can also be used for coloring purposes.

117. *Purée of Chestnuts.*

Boil one pound of chestnuts for ten minutes; peel and skin them immediately, put them in a saucepan with one quart of white broth (No. 101), a tablespoonful of salt, and two teaspoonfuls of pepper and a quarter of a pound of butter. Let all boil well for thirty minutes; rub through a sieve, and use when needed.

118. *Sauce à la Poulette.*

Put one pint of hot Allemande sauce (No. 111) into a saucepan, with one ounce of fresh butter; adding the juice of half a medium-sized lemon, and a teaspoonful of chopped parsley. Heat well on the hot stove until thoroughly melted and mixed, but do not let it boil. Keep the sauce warm, and serve for all sauce poulettes.

119. *Cream Sauce.*

Take half a pint of béchamel sauce (No. 108); add half an ounce of butter, and beat them together carefully, adding half a cupful of sweet cream. Then serve.

120. *Sauce Colbert.*

Put in a saucepan half a pint of very thick Madeira sauce (No. 103); add to it very gradually one ounce of good, fresh butter, also two tablespoonfuls of meat-glaze (No. 121). Mix well together without boiling; then squeeze in the juice of half a sound lemon, and add one teaspoonful of chopped parsley when serving.

121. *Meat Glaze.—Glace de Viande.*

As this meat glaze, when properly made, will keep in perfect condition for any length of time, I would advise that half a pint be made at a time, in the following manner: Place in a large saucepan ten quarts of white broth (No. 101), or nine quarts of consommé, and reduce it on a moderate fire for fully four hours, at which time it should be reduced to half a pint. Transfer it in a stone jar or bowl; put a cover on, and keep in a cool place for general use.

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NOTES.

A pinch of salt represents 205 grains, or a tablespoonful.

Half a pinch of pepper represents 38 grains, or a teaspoonful.

A third of a pinch of nutmeg represents 13 grains, or half a teaspoonful.

The recipes referred to in the "One Hundred Ways of Cooking Eggs" will be found in the appendix.

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1. *How to Serve Oysters for Private Families.*

Oysters should be kept in a very cold place before they are opened, and well washed before using, otherwise their appearance will be destroyed. They should, according to the French custom, be opened on the deep shell, so as to better preserve the liquor, then laid on finely chopped ice for a short time—too long destroys their flavor. While they should be kept as cold as possible, they should never be allowed to freeze, therefore they must only be opened shortly before they are needed; for once frozen, they quickly turn sour. The proper way to open them is to place the deep shell in the palm of the left hand, and break them on one side. The Boston stabbing knife is preferable for this, but if there be none handy use a small block that the oyster can fit into, and stab it on the edge ; or even a chopping-block and chopping-knife may be employed in case of necessity. Serve six oysters for each person, nicely arranged on oyster-plates with quarters of lemon.

2. *Oysters à l'Alexandre Dumas.*

Place in a sauce-bowl a heaped teaspoonful of salt, three-quarters of a teaspoonful of very finely crushed white pepper, one medium-sized fine, sound, well-peeled, and very finely chopped shallot, one heaped teaspoonful of very finely chopped chives, and half a teaspoonful of parsley, also very finely chopped up. Mix lightly together, then pour in a light teaspoonful of olive oil, six drops of Tabasco sauce, one saltspoonful of Worcestershire sauce, and lastly one light gill, or five and a half tablespoonfuls, of good vinegar. Mix it thoroughly with a spoon ; send to the table, and with a teaspoon pour a little of the sauce over each oyster just before eating them.

3. *How to serve Clams.*

Clams should be served on deep plates, covered previously with finely chopped ice. To have them sweet and fresh, they should be kept as cold as possible. Serve six on each plate with quarters of lemon.

4. *To prepare Breaded Fish.*

1. After the fish is pared, cleaned and dried, dip it first in milk, then in flour, and fry in very hot fat.

2. Take very clean fish, dip it in beaten egg, then in freshly grated bread-crumbs, and fry in very hot fat.

3. For certain fish, like whitebait, immerse them in milk, then in flour mixed with pulverized crackers, shake well in a colander, and throw into very hot fat. Oysters are breaded the same way, but should be flattened before frying.

4. For croustades of rice or potatoes, dip in beaten egg and roll in fresh bread-crumbs ; repeat three times before frying.

5. *Salmon en Papillotes.*

Procure two pounds of very fresh salmon and cut it into six even slices. Season these with a good pinch of salt and a pinch of pepper. Roll them well. Cut out six heart-shaped pieces of paper, oil them nicely, and have twelve thin slices of cooked ham, then proceed to prepare them exactly as for mackerel en papillote (No. 31).

6. *Salmon, oyster sauce.*

Place two pounds of very fresh salmon in a fish-kettle, completely cover with cold water, season with a handful of salt, add one medium-sized, sliced onion, half a wine-glassful of white vinegar, eight whole peppers, two cloves, and two parsley-roots. Range the kettle on a brisk fire. Five minutes after coming to a boil the salmon will be sufficiently cooked. Remove from the kettle, drain it well; dress on a hot dish with a folded napkin, nicely decorate with parsley-greens all around the salmon, and serve with a pint of hot oyster sauce (No. 101) separately.

The necessary time to cook the above to perfection, from beginning to end, will be thirty-five minutes.

7. *Salmon Colbert.*

Proceed as for No. 6, and serve with three-quarters of a pint of Colbert sauce (No. 102), also four plain boiled potatoes served separately, and cut in quarters.

8. *Salmon à la Génoise.*

To be prepared the same as (No. 7), garnishing with four clusters of mushrooms—four mushrooms on each cluster—and six cooked crawfish instead of the boiled potatoes. Serve with half a pint of Génoise sauce (No. 164) separate.

9. *Salmon, rolled a l'Irlandaise.*

Bone three pounds of salmon. Parboil it. Besprinkle the sides and insides with a pinch of salt, half a pinch of pepper, and the same of nutmeg; also twelve chopped oysters, one tablespoonful of parsley, and half a cupful of bread-crumbs. Roll it together, then put it in a deep pan with one ounce of butter. Bake in a hot oven for twenty-five minutes and serve on a dish, pouring its own gravy over.

10. *Broiled Salmon-tail.*

Take three pounds of the tail part of a salmon. Steep it for five or six hours in a marinade composed of three tablespoonfuls of olive oil in a dish with a quarter of a bunch of parsley-roots, two bay-leaves, and a sprig of thyme. Take out the salmon and broil for ten minutes on one side and five minutes on the other (skin side). Dress on a hot dish, and serve with two ounces of melted butter, flavored with a light teaspoonful of finely chopped chervil, half a teaspoonful of chives, and the juice of half a medium-sized, sound lemon.

11. *Boiled Halibut.*

Put a piece of halibut weighing two pounds in a saucepan, and cover it with fresh water; add one sliced onion, half a sliced carrot, and a bouquet (No. 106). Season with a handful of salt and two tablespoonfuls of vinegar. Put on the lid and let cook gently, but no more than five minutes after boiling-point; then lift up the fish alone, drain well; dress it on a hot dish, and serve with any desired sauce.

12. *Halibut Steaks, maître d'hôtel.*

Wipe well a two-pound piece of fresh halibut, lay it on a dish, and season it with a pinch of salt, a pinch of pepper, and two tablespoonfuls of sweet oil. Roll it well and lay it on a double broiler; then place it on a brisk fire, and broil for eight minutes on each side. Dress the fish on a hot dish, pour a gill of maître d'hôtel sauce (No. 107) over, decorate with parsley-greens, and serve.

13. *Trout, Shrimp Sauce.*

Clean, wash and dry six fine trout, weighing about a quarter of a pound each. Place them on a grate in the fish-kettle, with a pinch of salt, adding one sliced carrot, one sprig of thyme, and two bay-leaves. Moisten with half a glassful of white wine and half a pint of water. Put it on the stove, and let it simmer gently for five minutes after boiling-point; then drain and serve on a dish garnished with parsley. Send it to the table with half a pint of shrimp sauce (No. 108) in a separate bowl, also four plain, boiled potatoes, cut in quarters, à l'Anglaise (No. 109). Keep the fish-stock for further use.

14. *Trout à la Cambaceres.*

Cook six trout as for (No. 13); when cooked, then place on a hot dish. Put in a saucepan two minced truffles, six mushrooms, also minced, and half a pint of Espagnole sauce (No. 110), also twelve olives and three tablespoonfuls of tomato sauce. Let cook for ten minutes, then skim off the fat very carefully, and pour the sauce over the trout before serving.

15. *Trout à la Chambord.*

Clean, wash, and dry three fine trout of half a pound each. Stuff them with fish forcemeat (No. 111), and place them in a deep baking-dish, buttering it well with about half an ounce of butter. Add half a glassful of white wine, a bouquet (No. 106), half a pinch of salt, and half a pinch of pepper. Cook for fifteen minutes in the oven, being very careful to baste it frequently. Take the juice from under the fish, and put it in a saucepan with half a pint of good Espagnole sauce (No. 110). Reduce and skim off the fat. Add one truffle and four mushrooms, all well-sliced, also twelve blanched oysters. Dress the trout on a hot dish, pour the sauce over, and decorate the fish with six fish quenelles (No. 111).

16. *Broiled Trout, maître d'hôtel.*

Procure six fine trout, of a quarter of a pound each; clean and wash well, drain them in a napkin, and make three incisions on each side. Place them on a dish with one teaspoonful of oil, a pinch of salt, and half a pinch of pepper; roll gently and put them on the broiler. Cook for four minutes on each side, then lay them on a dish, pour a gill of maître d'hôtel sauce (No. 112) over, and serve with six slices of lemon, or with any other sauce desired.

17. *Trout, with fine Herbs.*

Clean, wash, and dry six fine trout of a quarter of a pound each. Put them on a buttered dish, adding half a glassful of white wine and one finely chopped shallot. Let cook for ten minutes, then put the gravy in a saucepan, with two tablespoonfuls of cooked herbs (No. 113), moistening with half a pint of Allemande sauce (No. 114). Reduce the gravy to one-half, and pour it over the trout with the juice of half a sound lemon, and serve.

18. *Trout en Papillotes.*

Take six trout, of a quarter of a pound each, and stuff them with fish forcemeat (No. 111). Oil as many pieces of paper as there are fish; put a *barde* of salt pork on either end of each piece of paper, lay a trout on top, add a little salt and pepper, then fold the paper and tie it securely with string. Cook in a baking-dish in a rather slow oven for about twenty minutes, and serve them in their envelopes, after removing the strings, with any sauces desired.

19. *Sole à l'Hollandaise.*

Skin and bone well three medium-sized soles; put the fillets in a stewpan, and cover them with salted water, adding a few drops of vinegar. Cook for about six minutes. Then take them off, drain well, and arrange them on a dish. Pour one ounce of melted butter over, with the juice of half a lemon; garnish with green parsley, and serve with twelve pieces of potatoes à l'Anglaise (No. 109) separate.

20. *Soles Normande.*

Take the fillets from three fine soles, as for No. 19; fold them in two, and lay them in a buttered, flat saucepan, with half a glassful of white wine, three tablespoonfuls of mushroom liquor, and half a pinch each of salt and pepper. Cover and cook for six minutes; then lift them up, drain, and arrange them on a dish. Reduce the gravy to one-half, add twelve blanched oysters, and six sliced mushrooms, moistening with half a pint of Allemande sauce (No. 114). Thicken the sauce well with a tablespoonful of good butter, tossing well till dissolved, and add the juice of half a lemon. Garnish the sides of the dish with the oysters and mushrooms, and pour the sauce over the fish. Decorate with three small, cooked crawfish, three fried smelts, and three small round croquettes of potatoes (No. 115).

21. *Soles au Gratin.*

Proceed as for No. 20. Put three tablespoonfuls of cooked, fine herbs (No. 113) in the bottom of a deep baking-dish, fold the fillets in two, and place them in, crown-shaped. Season with half a pinch each of salt and pepper, then moisten with half a glassful of white wine, and bake for five minutes. Take out the dish, decorate it with twelve mushroom buttons, adding half a pint of good Espagnole sauce (No. 110). Sprinkle over with fresh bread-crumbs, pour on a few drops of melted butter, and bake once more for three minutes; then press the juice of half a lemon over the fillets, add half a pinch of chopped parsley, and serve. (All fish au gratin are prepared the same way.)

22. *Fried Soles, sauce Colbert.*

Select six small soles, cut off their heads, and make an incision down the backbone. Season with one pinch of salt, half a pinch of pepper, and the juice of half a lemon; roll in fresh bread-crumbs and beaten eggs, then flatten them well, and leave them to drip for a few minutes; fry them for three minutes in very hot fat; drain, add another half a pinch of salt, and arrange them on a dish on a folded napkin. Garnish with a quarter of a bunch of fried parsley, and serve with half a pint of Colbert sauce (No. 102) separate..

23. *Fillets of Sole, Joinville.*

Take the fillets of three soles, fold them, and lay them crown-shaped in a buttered, flat stewpan, moistening with half a glassful of white wine, and three tablespoonfuls of mushroom liquor. Season with half a pinch each of salt and pepper, and cook on a moderate fire for six minutes. Arrange the fillets on a dish, and put it on the side of the stove; reduce the gravy to half, adding one cooked lobster claw, one truffle, and three mushrooms, all cut julienne-shaped. Add half a pint of Allemande sauce (No. 114); stir it well, and pour it over the soles before serving, inserting a piece of truffle and a mushroom button on each fillet, also in every one stick a picked shrimp, with its head erect, if at hand, and then serve.

24. *Sole, with fine Herbs.*

Proceed as for sole Joinville (No. 23), but replace the truffles and lobster claw by two tablespoonfuls of cooked fine herbs (No. 113), half a pinch of chopped parsley, and the same of chervil and chives. Garnish with six heart-shaped croûtons (No. 116), and serve.

25. *Sole Dieppoise.*

Lift the fillets from three medium-sized soles, put them in a buttered stewpan, with one very finely chopped shallot, moistening with half a glassful of white wine, and three tablespoonfuls of mushroom liquor. Cook for six minutes, then lay them on a dish, reduce the gravy to half, adding twelve cooked mussels, six mushroom buttons, and half a pint of good Allemande sauce (No. 114). Thicken it well with a tablespoonful of butter, tossing till well dissolved, and throw it over the fillets with the juice of half a lemon. Serve with six croûtons of fried bread (No. 116) around the dish.

26. *Skate, or Raie au Naturel.*

Pare and cut off the fins from half a skate weighing four pounds the half; divide it into six square pieces, wash them well, being very careful to scrape it with a sharp knife, so as to remove the mucus adhering to it. Put the pieces into a saucepan in which are already placed one sliced carrot, one onion, half a bunch of parsley-roots, one sprig of thyme, two bay-leaves, half a handful of whole peppers, plenty of salt—at least a handful—and half a cupful of vinegar. Cover it well with water, boil on a moderate fire for forty-five minutes, then take it off and lift up the pieces of skate with a skimmer; lay them on a table, and remove the skin from both sides; place them on a deep dish, and strain the stock slowly over, and use, whenever needed, with any kind of sauce desired.

27. *Shad, broiled maître d'hôtel.*

Pare and cut a small shad in two, scale it and remove the backbone; lay it on a dish, sprinkling it over with a pinch of salt, and baste with one tablespoonful of oil. Leave it for a few moments, then broil it on a slow fire in a double broiler for about fifteen minutes on the flesh side, and for one minute on the skin side, leaving the roe in the inside. Put it on a hot dish, spread a gill of good maître d'hôtel sauce (No. 112) over, and serve with six slices of lemon.

28. *Shad, with Sorrel.*

Select a small, fine shad, pare and scale it, then let it steep as long as possible in a marinade composed of one tablespoonful of oil, half a sliced lemon, a quarter of a bunch of parsley-roots, and half a sliced onion. When ready, place it in a buttered stewpan, with half a glassful of white wine, three tablespoonfuls of mushroom liquor, also a good bouquet (No. 106). Take two handfuls of picked and washed sorrel, mince it very fine, then put it in the stewpan with the fish, adding a good pinch of salt and half a pinch of pepper; cover it, and let it cook as long as possible on a slow fire—at least two hours; then arrange the shad on a dish. Add one tablespoonful of white roux (No. 117), to the juice, thicken well, and pour the sauce over the fish when serving, with some more of its own gravy in a sauce-bowl.

29. *Shad vert-pré.*

Pare and scale a small, fine shad, put it on a deep baking-dish, well-buttered, and season with one pinch of salt and half a pinch of pepper, adding two finely chopped shallots and half a glassful of white wine. Cover with a piece of buttered paper, and cook in a moderate oven for twenty-five minutes. When done, put the juice in a sauce-pan, with half a pint of Allemande sauce (No. 114), a pinch of finely chopped chervil, and a little spinach green (Breton essence, a salt-spoonful). Let cook again for three minutes, then pour a little of it, through a Chinese strainer, on the fish, and serve the rest in a separate sauce-bowl.

30. *Broiled Fresh Mackerel, maître d'hôtel.*

Pare and split two good-sized, fresh mackerel through the back, remove the spine, score them slightly, and rub them with one tablespoonful of sweet oil; season with a pinch of salt and half a pinch of pepper, then broil them on a brisk fire for ten minutes on the split side, and one minute on the skin side. Lay them on a dish, pour a gill of maître d'hôtel butter (No. 107) over, and serve with a few parsley greens and six slices of lemon.

Broiled Spanish-mackerel are prepared in the same way.

31. *Mackerel en Papillotes.*

Oil three sheets of white paper a little larger than the length of the fish. Cut six thin slices of cooked, lean ham; lay one slice on each piece of paper, and on top a tablespoonful of cooked fine herbs (No. 113). Select three mackerel; make four or five incisions on each side; season with a good pinch of salt and a pinch of pepper, divided evenly on both sides of the fish, then roll them lightly, and lay the mackerel on top of the fine herbs; spread a tablespoonful more herbs over each mackerel, and cover with a slice of ham. Then lift up the other side of the paper and twist the edges together with the fingers, or a simpler way is to fold them the same as trout (No. 18). When ready, put them in a baking-sheet, place them in a moderate oven, and let them bake for fifteen minutes. Have a hot dish ready, and after taking them from the oven, use a cake-turner to lift the fish up gently, and dress them on the dish, leaving the paper undisturbed; then serve.

32. *Fresh Mackerel aux Fines Herbes.*

Choose two fine, fresh mackerel, make six small incisions on both sides, and place them in a buttered baking-dish, with half a glassful of white wine, three tablespoonfuls of mushroom liquor, a finely chopped shallot, and half a pinch of salt, with the third of a pinch of pepper. Cover with a piece of buttered paper, and bake in a moderate oven for fifteen minutes, then place the fish on a dish. Pour the gravy into a stewpan, adding two tablespoonfuls of cooked fine herbs (No. 113), a pint of Allemande sauce (No. 114), and a pinch of chopped parsley. Thicken well with a tablespoonful of butter; stir well until dissolved, and pour it over the mackerel when serving. (All mackerel can be prepared the same way, only adding different sauces to the gravy.)

33. *Matelote of Eels.*

Pare and then cut one and a half pounds of eels into pieces two inches in length. When well washed, put them in a stewpan with one tablespoonful of butter; fry them for two minutes; add a glassful of red wine, a third of a pinch of nutmeg, half a pinch of salt, and a third of a pinch of pepper, also a bouquet (No. 106), a glassful of fish-stock (No. 118), and three tablespoonfuls of mushroom liquor. Add six small, glazed onions, and six mushroom buttons. Cook for thirty minutes, then put in a tablespoonful of white roux (No. 117); stir well while cooking five minutes longer, and serve with six heart-shaped croûtons (No. 116).

34. *Matelote of Eels à la Normande.*

Cut one and a half pounds of eels into pieces, put them in a saucepan with a tablespoonful of butter; fry two minutes; add a glassful of white wine, and three tablespoonfuls of mushroom liquor. Season well with half a pinch each of salt and pepper, and a third of a pinch of nutmeg. Cook for ten minutes, then add half a pint of good velouté (No. 119), six mushrooms, twelve blanched oysters, six fish quenelles (No. 111), and six small, cooked crawfish tails. Cook again for five minutes, and when ready to serve, beat in three egg yolks, but do not boil again, and garnish with six fried croûtons (No. 116).

35. *Blanched Eels.*

Select a pound and a half of well-skinned eels, cut them into pieces and tie them in rings; put them with cold water in a saucepan, with a good pinch of salt and a little vinegar, a sprig of thyme, two bay-leaves, twelve whole peppers, a quarter of a bunch of parsley-roots, one onion, and one carrot. Place them on a slow fire, and take them off before they boil; lay them in an earthen jar with the water they were boiled in. (These can be used for frying or boiling, according to need.)

36. *Bluefish à l'Icarienne.*

Scale and score two pounds of bluefish, place it on a well-buttered baking-dish, moistening with three tablespoonfuls of mushroom liquor and half a glassful of white wine. Season with half a pinch of salt and a third of a pinch of pepper, then cover with a buttered paper, and put to cook in a moderately heated oven for fifteen minutes; lift it out, lay it on a dish, and put the gravy into a stewpan, adding three tablespoonfuls of tomato sauce and half an ounce of finely minced, cooked, smoked beef-tongue. Boil for two minutes again, and throw the whole over the fish when serving. Garnish with six small, cooked crawfish, if any on hand.

37. *Bluefish à l'Italienne.*

Score and scale two pounds of bluefish; place it in a buttered pan, with half a glassful of white wine, three tablespoonfuls of mushroom liquor, half of a very finely chopped onion, and six chopped-up mushrooms. Season with a pinch of salt and half a pinch of pepper. Cover the fish with a buttered paper, and cook in a moderate oven for fifteen minutes; take the fish out, lay it on a serving dish, and put the juice in a stewpan, adding a gill of Espagnole sauce (No. 110), with a small glassful of white wine; reduce for two minutes, then pour it over the fish, with one pinch of finely chopped parsley, and serve with six heart-shaped pieces of croûton (No. 116).

38. *Bluefish à la Venitienne.*

Prepare the fish as for No. 37, adding to it one tomato cut in pieces, half a pint of Espagnole sauce (No. 110) and six whole mushrooms. Besprinkle lightly with fresh bread-crumbs, and throw over all a few drops of clarified butter; put it in the oven for eight minutes, and serve with half a pinch of chopped parsley.

39. *Sheep's-head à la Créole.*

Put one chopped onion and one very finely chopped green pepper —the seed extracted—in a stewpan; brown them in a half gill of oil for five minutes, then add one tomato, cut in pieces, four sliced mushrooms, a good bouquet (No. 106), and a clove of garlic. Season well with a pinch of salt and half a pinch of pepper, then moisten with half a pint of Espagnole sauce (No. 110). Cut a fish weighing three pounds in six slices, lay them flat in the stewpan, with three tablespoonfuls of mushroom liquor (if any handy), and let cook for one hour on a very slow fire. When ready to serve, sprinkle over with a pinch of chopped parsley, and decorate with six pieces of heart-shaped croûton (No. 116). (All fish à la Créole are prepared the same way, the time allowed for cooking depending on the firmness of the fish. The fish can be left whole instead of dividing in slices, if desired.)

40. *Bouille-à-Baisse, à la Marseillaise.*

Brown two sliced onions in a gill of oil for five minutes in a saucepan, then moisten with one quart of fish-stock (No. 118), adding a bouquet (No. 106), three cloves of garlic, bruised and minced exceedingly fine. Dilute a third of a pinch of powdered Spanish saffron in water, and add it to the gravy. Take one small eel, one very small bass, the same of sole, one raw lobster—in fact, all the firm fish ready at hand—cut them in slices, season with a pinch of salt and the third of a saltspoonful of cayenne pepper, and put them all together on a slow fire. Let cook for twenty minutes, and when ready, serve in a deep dish, on which you previously arrange six pieces of toast from a French loaf of bread.

N. B.—The above should be served exceedingly hot.

41. *Bass à la Bordelaise.*

Cut a deep incision down the back of a three-pound sea-bass, put it in a baking-dish with half a glassful of red wine, half a pinch of salt, and a third of a pinch of pepper. Besprinkle with a finely chopped shallot, cover with a buttered paper, and cook in a moderate oven for fifteen minutes. Lay the bass on a dish, put the juice in a saucepan with a gill of good Espagnole (No. 110), four finely shred mushrooms, and a thin slice of finely chopped garlic; finish cooking for five minutes more, then pour it over the fish. Decorate with six cooked crawfish or shrimps, and serve very hot.

42. *Bass, with White Wine.*

Lay a three-pound, well-cleaned bass on a well-buttered baking-dish; season with half a pinch of salt and a third of a pinch of pepper; moisten with half a glassful of white wine and three tablespoonfuls of mushroom liquor. Cover with a heavy piece of buttered paper, and cook in a moderate oven for fifteen minutes, then lay the fish on a dish; put the juice in a saucepan, with half a pint of good Allemande (No. 114), thicken well with a tablespoonful of butter till well dissolved, and throw it over the bass, serving with the six heart-shaped croûtons (No. 116).

43. *Bass à la Chambord.*

Lift the middle skin from the back of a three-pound bass, leaving the head and tail covered; lard the fish nicely with a very small larding needle, and then lay it on a buttered, deep baking-pan, adding to it half a glassful of white wine, and half a carrot, and half an onion, both sliced, also a bouquet (No. 106). Season with a pinch of salt and half a pinch of pepper, then cover with a buttered paper; cook it in the oven for thirty minutes, being very careful to baste it frequently, then lift out the fish and lay it on a dish. Strain the gravy into a saucepan, with half a pint of Chambord garnishing (No. 120), moistened with half a pint of Espagnole (No. 110); reduce for five minutes. Decorate the dish with clusters of the garnishing, and three decorated fish quenelles (No. 111) to separate them, also three small cooked crawfish, and serve.

44. *Salt Cod à la Biscaënne.*

Take two pounds of boneless cod, and soak it in plenty of cold water for twenty-four hours, changing the water as often as possible. Place it in a saucepan with plenty of fresh water, then let simmer on a slow fire till boiling; take it off, and drain it well; return it to the pan with fresh water, and let come to a boil again, then scale it by separating the bones. Fry together in a saucepan two chopped onions and one green pepper in a gill of oil. Let cook for five minutes, then add one good-sized tomato, cut in pieces, one clove of bruised garlic, and one Chili pepper. Moisten the fish with three pints of broth, add a bouquet (No. 106), three tablespoonfuls of tomato sauce and a pint of Parisian potatoes (No. 121). Let cook for forty-five minutes, then add the codfish; boil again for five minutes more. Dress it on a hot dish, and serve with a teaspoonful of chopped parsley sprinkled over.

45. *Codfish, bonne femme.*

Have two pounds of cooked, soaked, boneless cod; prepare it the same as for No. 44, then put it in a saucepan, moistening with half a pint of béchamel (No. 132), and half a pint of Allemande (No. 114). Add three sliced potatoes, and three hard-boiled eggs, cut in thin slices, and half a pinch of pepper. (If too thick, put in a little milk.) Cook for about five minutes longer, then serve with a teaspoonful of chopped parsley.

46. *Fish Balls.*

Place in a large pan, with plenty of fresh water, three pounds of boneless codfish, and let soak for twelve hours. Drain, and place it in a saucepan on the hot range, with plenty of cold water, and as soon as it begins to boil, drain all the water through a colander. Carefully pick out all the bones from the cod, and return it to the saucepan, adding five medium-sized, well-washed, and peeled sliced potatoes, one gill of cold water or broth, and cook on a moderate fire for twenty minutes, then add half an ounce of butter. Take from off the fire. Season with one pinch of white pepper, then, with the aid of a

potato-masher or a pounder, mash all well together right in the pan. Transfer it to a dish, and let cool. Make up small fish balls two inches in diameter by one inch thick, lightly sprinkle them with a very little flour. Heat in a frying-pan one gill of clarified butter; when very hot, put in the fish balls and fry for three minutes on each side, so as to have them of a good brown color. Gently lift them from the pan with a skimmer, dress on a hot dish with a folded napkin, crown-shaped, one overlapping another. Decorate the centre of the dish with parsley-greens, and serve.

47. *How to Blanch Codfish-tongues.*

Procure eighteen fine, fresh codfish tongues, wash them thoroughly in cold water, then drain, and place them in a saucepan on the hot stove; cover with fresh water, and season with a handful of salt, six cloves, twelve whole peppers, one sliced onion, a bouquet (No. 106), and half a sliced lemon. Let them come to a boil, then transfer them with the water and garnishings to a stone jar, and use when needed.

48. *Codfish-tongues au Beurre Noir.*

Take eighteen blanched codfish-tongues, as for No. 47, heat them in a saucepan with half a gill of their own juice, but do not let them boil; drain well, then dress them on a hot dish; pour a pint of drawn butter over, and decorate each side of the dish with a few sprigs of parsley, then send to the table.

49. *Fried Codfish-tongues.*

Take eighteen fine, fresh codfish-tongues, wash them well, drain them in a napkin, dip them in cold milk, and roll them, one by one, in flour. Put one gill of clarified butter in the frying-pan, heat it well, then gently lay in the tongues separately, and let cook for three minutes. Turn them on the other side, using a fork, and cook for three minutes more. Lift them up carefully with a skimmer, and put them on a cloth to drain. Season with one pinch of salt and half a pinch of pepper; dress them on a hot dish with a folded napkin, and decorate with sprigs of parsley. Serve a gill of hot tomato sauce in a separate bowl.

50. *Boiled Codfish, Oyster Sauce.*

Cover a three-pound fresh codfish with well-salted fish-stock (No. 118), and let cook thirty minutes without boiling; then take it out and drain it well. Lay it on a dish, and garnish with a few branches of parsley-greens, and twelve pieces of potato à l'Anglaise (No. 109). Serve with three-quarters of a pint of oyster sauce (No. 101) separately. (All codfish with different sauces are prepared the same way.)

51. *Broiled Boned Smelts, à la Béarnaise.*

Split twelve good-sized or eighteen medium-sized smelts up the back, remove the backbone, rub them with one tablespoonful of oil, and season with half a pinch of salt and a third of a pinch of pepper. Broil them in a double broiler for two minutes on each side; pour a little more than a gill of good Béarnaise sauce (No. 133) on a dish, arrange the smelts carefully on top, and serve, finishing with a very little cream sauce (No. 134) around the dish.

52. *Smelts à la Toulouse.*

Take twelve large or eighteen medium-sized smelts, bone them as for No. 51, and then close them up again. Put them in a stewpan, with half a glassful of white wine and three tablespoonfuls of mushroom liquor; season with half a pinch of salt and the third of a pinch of pepper, and cook on a moderate fire for six minutes. Arrange the smelts on a dish, add to the sauce twelve mushroom buttons, two sliced truffles, six fish quenelles (No. 111), and moisten with half a pint of Allemande sauce (No. 114). Thicken with a tablespoonful of butter sufficiently, and throw the sauce over the smelts. Neatly dress the garnishing around the dish, and serve with six heart-shaped croûtons (No. 116). (Smelts are all prepared the same way, only adding different garnishings.)

53. *Stuffed Smelts.*

Cut off the fins, wash and dry well with a towel, eighteen fine, fresh, medium-sized, Long Island smelts; remove the eggs without splitting the stomachs open, then fill them with a fish force-meat (No. 111), using a paper cornet for the purpose. Lay the smelts on a well-buttered silver baking-dish (if possible), and cover them with a pint of sauce Italienne (No. 122). Put them in a hot oven and let bake for eight minutes; remove them, squeeze the juice of a good lemon over, and lay the silver dish on top of another to avoid soiling the table-cloth; then serve.

54. *Smelts au Gratin.*

Clean eighteen smelts, wipe them very dry, and put them on a baking-dish with two tablespoonfuls of cooked fine herbs (No. 113), half a glassful of white wine, half a pinch of salt, and a third of a pinch of pepper. Cover with six whole mushrooms and half a pint of Espagnole sauce (No. 110). Besprinkle lightly with fresh bread-crumbs and six drops of melted butter; place it in a hot oven for ten minutes, and serve with the juice of half a lemon, also a teaspoonful of chopped parsley sprinkled over. (The smelts can be boned if so desired.)

55. *Lobster à l'Américaine.*

Split two fine, good-sized, freshly boiled lobsters; remove all the meat carefully, then cut it up into pieces one inch in length. Have a pan on the hot range with half a gill of good olive oil, and when the oil is very hot add the pieces of lobster. Chop very fine one medium-sized, peeled onion, one fine, sound, green pepper, and half a clove of peeled, very sound garlic; add all to the lobster, and let cook for five minutes, gently mixing meanwhile. Season with a pinch of salt and half a saltspoonful of red pepper, adding half a wine-glassful of good white wine. Reduce for two minutes, then add one gill of tomato sauce and one medium-sized, sound, red, peeled tomato, cut into small dice-shaped pieces. Cook for ten minutes longer, gently shuffling meanwhile. Pour the whole into a very hot, deep dish, or in a hot tureen, and serve.

56. *Lobster with Curry.*

Pick out all the meat from two good-sized, fine, freshly boiled, and split lobsters. Cut the meat up in one-inch-length equal pieces. Have a saucepan on the hot range with an ounce of very good butter; add the lobster to it, and let cook for five minutes. Season with one pinch of salt and half a pinch of pepper. Place in a bowl one tablespoonful of Indian curry, with half a wine-glassful of good white wine, mix well together, then pour it into the lobster. Cook for two minutes. Add two gills of hot Allemande sauce (No. 114), shuffle briskly for one minute longer. Make a border of fresh-boiled rice all around the hot dish; dress the lobster right in the centre of the dish, and serve hot.

57. *Lobster à la Newburg.*

Split two good-sized, fine, freshly boiled lobsters. Pick all the meat out from the shells, then cut it into one-inch-length equal pieces. Place it in a saucepan on the hot range with one ounce of very good, fresh butter. Season with one pinch of salt and half a saltspoonful of red pepper, adding two medium-sized, sound truffles cut into small dice-shaped pieces. Cook for five minutes; then add a wine-glassful of good Madeira wine. Reduce to one-half, which will take three minutes. Have three egg yolks in a bowl with half a pint of sweet cream, beat well together, and add it to the lobster. Gently shuffle for two minutes longer, or until it thickens well. Pour it into a hot tureen, and serve hot.

58. *Lobster à la Bordelaise.*

Add to one glassful of red wine in a stewpan one chopped shallot, and half of a small carrot cut into exceedingly small pieces. Boil for five minutes, and then put in pieces of boiled lobster, the same quantity as for the above—about a pound and a half—a pinch of salt, a third of a pinch of pepper and a very little nutmeg, also half a pint of velouté (No. 119). Stew well together for five minutes, and then serve.

59. *Lobster en Brochette au Petit Salé.*

Take one and a half pounds of fresh, shelled, boiled lobster, cut it into two-inch-square, even pieces, lay them in a bowl, then season with a good pinch of salt, a pinch of pepper, the third of a pinch of nutmeg, and a tablespoonful of Parisian sauce, and mix all well together. Have six silver skewers, arrange in the centre of one a piece of lobster, then a mushroom, another piece of lobster and another mushroom; continue the same for the other skewers, then place them on the broiler and broil for eight minutes, turning them over carefully once in a while. Remove them from the broiler, dress them on a hot dish, pour a gill of maître d'hôtel butter (No. 107) over, decorate with six slices of broiled bacon, and serve very hot.

60. *Lobster en Chevreuse.*

To two finely chopped shallots in a stewpan add one glassful of Madeira wine, one ounce of butter, and a pound and a half of pieces of boiled lobster; moisten with one pint of velouté (No. 119), and season with a pinch of salt, half a pinch of pepper, and a very little nutmeg. Let boil for ten minutes, and with this preparation fill six table shells, or, better still, six small St. Jacques-shells; on top of each lay three slices of truffle and one tablespoonful of good béchamel (No. 132). Put one drop of clarified butter over each, and place them in the oven for five minutes. Serve very hot on a folded napkin.

61. *Broiled Lobster à la Ravigote.*

Cut three small, raw lobsters into two equal parts, taking out the gravel from the head, season with one pinch of salt and half a pinch of pepper, and rub with a very little oil, then broil the pieces for ten minutes. Take them from the fire, and remove the meat from the head of the lobsters and put it in a salad-bowl with half a pint of ravigote butter (No. 123), and mix well together; take the meat from the balance of the lobster, dip it in the sauce, and return it to its shell; warm again for two minutes in the oven, then serve on a folded napkin, garnishing the shells with parsley-greens, and serving the sauce in a sauce-bowl.

62. *Lobster Croquettes.*

Make some lobster forcemeat (No. 124); form it into the shape of six pears with the hand, roll them in bread-crumbs, and fry in very hot fat for three minutes; drain well, then serve on a folded napkin, garnishing with parsley-greens, and add any sauce required in a sauce-bowl.

Salmon croquettes to be prepared the same way, substituting minced boiled salmon for the lobster forcemeat.

63. *Lobster Cutlets, Victoria.*

The same as for No. 62, only giving them the shape of a chop, and when serving stick a lobster leg in the point of each one.

64. *Stuffed Lobster.*

Fill six empty lobster-tails with forcemeat (No. 124), roll them in bread-crumbs, put them on a baking-dish, smoothing the surface with the blade of a knife; place them in a baking-pan. Pour a little clarified butter over, and brown gently in the oven for six minutes, and serve on a folded napkin with a garnishing of parsley-greens.

65. *Fried Soft-shelled Crabs.*

Procure six good-sized, live, soft-shelled crabs, cleanse and wash them thoroughly, and dip each one in flour, then in beaten egg, and finally in rasped bread-crumbs or pulverized crackers, using them very lightly. Fry in very hot fat for five minutes, drain, season with one pinch of salt, evenly divided, and serve on a hot dish with a folded napkin with fried parsley around.

66. *Broiled Soft-shelled Crabs.*

Have six good-sized, fresh, soft-shelled crabs, cleanse and wash them well, then drain them, oil them slightly, and season with a pinch of salt and half a pinch of pepper. Put them on the broiler, and broil for five minutes on each side. Have six pieces of toast ready, lay a crab on top of each, slightly glaze them with a little maître d'hôtel butter (No. 107), and serve. This makes a delicious dish, but must be served very hot.

67. *Hard-shelled Crabs à la Diable.*

Fill six thoroughly cleaned crab-shells with some crab forcemeat, which is made same way as lobster forcemeat, only using twelve crabs instead of lobster, flatten them with the hand, besprinkle with fresh bread-crumbs, smooth the surface with the blade of a knife, moistening the top with a very little clarified butter. Place them on a baking-pan, and bake a little brown for six minutes. Serve on a hot dish with a folded napkin decorated with parsley-greens.

68. *Crabs à la St. Jean.*

Add double the quantity of onions to some crab forcemeat, also garlic, parsley, and chervil (let the crabs be in as large pieces as possible). Then, as for No. 60, fill six St. Jacques-shells, besprinkle with fresh bread-crumbs, smooth the surface with the blade of a knife, moisten slightly with clarified butter, and bake in a brisk oven for six minutes. Serve on a hot dish with a folded napkin, decorated with parsley-greens.

69. *Crabs à la St. Laurent.*

Reduce half a pint of good velouté (No. 119) with half a glassful of white wine, season with one pinch of salt, half a pinch of pepper, and a very little cayenne pepper, adding three tablespoonfuls of grated Parmesan cheese. Take three-quarters of a pound of shelled crabs, put them in the saucepan, and boil them for ten minutes; then lift from the fire and let cool. Prepare six squares of toasted bread, and with a knife spread some of the mixture smoothly over each slice, sprinkle well with grated cheese, and moisten slightly with clarified butter; place them on a baking-dish; bake in a very hot oven for three minutes, and serve on a hot dish with a folded napkin, garnished with parsley-greens.

70. *Crabs à l'Anglaise.*

Pick twelve boiled, hard-shelled crabs in as large pieces as possible; mix them in a salad-bowl with half a cupful of the white of celery or finely shred lettuce leaves, one pinch of salt, half a pinch of pepper, one tablespoonful of olive oil, and one and a half tablespoonfuls of vinegar. Refill six well-cleaned shells with the salad, and on each one lay a good teaspoonful of mayonnaise sauce, sprinkled over with one hard-boiled, finely chopped egg, the yolk and white separated, some crab or lobster coral, and a teaspoonful of chopped parsley, every article to be used separately, so they have each a different color. Serve on a dish with a folded napkin.

71. *Fried Oyster-Crabs.*

Wash well, and dry one and a half pints of oyster-crabs, dip them in flour, then in cold milk, and finally in cracker-dust; shake them well in a colander, and fry in hot fat for three minutes; serve in shells made of foundation paste, or short paste for tarts, garnish with parsley-leaves, and sprinkling a very little salt on top.

72. *Clams à la Marinière.*

Open and remove thirty-six small clams from their shells; put them in a stewpan with two ounces of fresh butter, one pinch of chives, and one pinch of finely chopped chervil; add half a cupful of water, so they will not be too salty, with half a pinch of pepper, and two tablespoonfuls of fresh bread-crumbs. Boil for two minutes, and serve with the juice of half a lemon.

73. *Mussels à la Marinière.*

Steam in a stewpan thirty-six mussels for ten minutes, and proceed as for No. 72, leaving a mussel in each half shell.

74. *Mussels à la Poulette.*

Steam in a stewpan thirty-six mussels for ten minutes, and proceed the same as oysters à la poulette (No. 78), leaving a mussel in each half shell.

75. *Fried Oysters.*

Procure twenty-four large freshly opened oysters, or thirty-six of medium size, dip each one separately in flour, then in beaten egg, and lastly in powdered cracker-dust. Fry in very hot fat for four minutes, drain well, and serve on a hot dish with a folded napkin, sprinkling over a very little salt, and garnishing with fried parsley-leaves.

76. *Oysters à la Villeroi.*

Blanch twenty-four large oysters in their own juice for two minutes, then drain them; take some chicken forcemeat (No. 125), spread it over both sides of the oysters, dip in egg and fresh bread-crumbs, then fry in hot lard for three minutes, and serve with fried parsley.

77. *Broiled Oysters.*

Dip twenty-four large and freshly opened oysters in half bread-crumbs and half cracker-dust; flatten them with the hand, and broil them on a well-greased broiler for two minutes on each side, then salt them slightly, and serve on six pieces of toast; lightly glaze them with maître d'hôtel sauce on top (No. 112).

78. *Oysters à la Poulette.*

Put thirty-six freshly opened oysters in a saucepan with a little of their own juice, one ounce of butter, half a pinch of salt, and the same of pepper; parboil for three minutes, adding half a pint of Hollandaise sauce (No. 130), stew well together for two minutes again, but do not let boil, and add one teaspoonful of chopped parsley and the juice of half a lemon. Stir slightly, and serve.

79. *Oysters en Brochette au Petit Salé.*

Place twenty-four freshly opened oysters in a stewpan with their own juice; season with a very little salt, half a pinch of pepper; parboil for two minutes. Take six skewers and pass them through the oysters, separating each one by a small square of cooked bacon—that is, alternating each oyster with a piece of the bacon—besprinkle with grated, fresh bread-crumbs, and broil for one and a half minutes on each side. Serve with half a gill of maître d'hôtel sauce (No. 112) poured over, and a bunch of parsley-leaves spread on both sides of the dish.

80. *Oysters à la Mali.*

Chop an onion very fine; place it in a stewpan with one ounce of butter, and let it get a good golden color, then add a tablespoonful of cooked, finely minced spinach, also a small glassful of white wine. Have eighteen medium-sized oysters chopped exceedingly small, and seasoned with a pinch of salt, and the same of pepper; place these in the stewpan, and let cook for fifteen minutes. Put in one whole egg, also a bruised clove of garlic; stir; then take six large, clean oyster-shells; fill the bottoms with a bed of three parboiled oysters, cover them with the spinach mixture, and besprinkle with fresh bread-crumbs. Flatten the tops with the blade of a knife, pour a very little clarified butter over, and put them for three minutes in the oven. Serve on a folded napkin, garnishing with parsley-leaves.

81. *Oyster Patties.*

Take twenty-four medium-sized oysters (the least salted oysters are better for this purpose), put them in a stewpan with their own liquor, and add half a pinch of pepper. Cover, and let cook for two minutes; then take half the liquor out, and add to the oysters three-quarters of a pint of béchamel sauce (No. 132), and a very little grated nutmeg; simmer for two minutes, but do not let boil. Take six hot patties, fill them up with four oysters each, pour the sauce over, and place the covers on top. Serve on a dish with a folded napkin.

82. *Stewed Oysters à la Baltimore.*

Open neatly thirty-six medium-sized, fresh Rockaway oysters; place them in a saucepan without their juice, adding one ounce of good butter; cover the pan, put it on the stove, and let cook for two minutes, then add a small glassful of good Madeira wine (about a cocktail glass) and a very little cayenne pepper. Cook together for two minutes longer, then add one gill of Espagnole sauce (No. 110) and one gill of demi-glace (No. 127). Stir thoroughly until boiling, and just before serving squeeze in the juice of a good lemon; add half an ounce of good butter, also a teaspoonful of finely chopped parsley, and serve immediately in a hot tureen.

83. *Soft Clams à la George Merrill.*

Have thirty-six fresh and rather small soft clams, throw away all the hard part, keeping nothing but the body. Place them in a stew-pan with two ounces of butter, half a pinch of pepper, a finely chopped shallot, and half a glassful of Madeira wine. Let cook on the hot stove for seven minutes, then add a gill of Espagnole sauce (No. 110), a pinch of chopped parsley, the juice of a medium-sized, good lemon, and half an ounce of good butter, shuffling the whole well for three minutes longer without letting it boil, then pour the clams into a hot tureen, and serve.

84. *Soft Clams à la Newburg.*

Procure forty-two very fresh, soft clams, so that no sand should adhere to them after they are opened; lay them carefully in the palm of the left hand, and with the fingers of the right remove the body gently, but nothing else, being very careful not to break it, and throw away all that remains. When they are all prepared, place them in a stewpan with an ounce of good butter, half a pinch of white pepper, a wine-glassful of good Madeira wine, and two finely hashed, medium-sized truffles. Put on the cover, and let cook gently for eight minutes. Break three egg yolks into a bowl, add a pint of sweet cream; beat well for three minutes, then pour it over the clams; turn well the handle of the saucepan for two or three minutes, very gently shuffling the clams, but it must not boil again or the clams will break, and be very careful not to use either a spoon or fork. Pour them into a hot tureen, and send to the table at once.

85. *Canapé Lorenzo.*

Cut out from an American bread six slices, the width of the bread, one-quarter of an inch in thickness; neatly pare off the crust, fry them in a sautoire with half an ounce of butter, so as to have them of a light brown color. Boil eighteen hard-shelled crabs in salted water for twelve minutes, remove them, and let cool until they can be handled with bare hands; then remove the upper shell, and with the aid of a pointed knife pick out all the meat; crack both claws, pick the meat out also; place the meat on a plate, season with a tablespoonful of salt and a saltspoonful of red pepper. Place one ounce of butter in a saucepan with half a medium-sized, sound, peeled, and very finely chopped-up onion. Cook on a moderate fire for two minutes, being very careful not to let get brown. Add two tablespoonfuls of flour, stirring constantly for two minutes; then add one

gill of broth, stir well again for five minutes while slowly cooking. Add now the crab-meat, and cook for fifteen minutes more, lightly stirring with a wooden spoon once in a while. Transfer it into a vessel, and let cool for fifteen minutes. Place a tablespoonful of good butter in a sautoire on a hot stove, mix in well together one tablespoonful of flour, and cook very slowly for three minutes. Add two ounces of grated Parmesan cheese, and the same quantity of grated Swiss cheese; stir all well together. Then place in a vessel and let cool. Place a layer of crab forcemeat on each toast a quarter of an inch thick. Divide the prepared cheese, etc., into six equal parts, giving them a ball-shaped form two inches in diameter. Arrange them over the layer of the crab forcemeat right in the centre. Place them on a silver dish, and bake in a brisk oven for five minutes. Then take out from the oven, and send to the table in the same dish.

86. *Scallops Brestoise.*

Blanch in one ounce of butter for ten minutes, and then drain, one pint of scallops; chop up two onions, and put them in a saucepan with an ounce of butter; when brown add one tablespoonful of flour, stirring carefully, and moisten with half a pint of the scallop liquor; if none, white broth (No. 126) will answer. Let reduce while stirring, then season with a good pinch of salt, and half a pinch of white pepper, also a very little cayenne pepper; add the chopped scallops, four egg-yolks, and a bruised clove of garlic, also half a cupful of fresh bread-crumbs, and a tablespoonful of chopped parsley. Stir well for two minutes, then put it in a dish and lay aside to cool. Fill six scallop-shells, or St. Jacques-shells with this, besprinkle the tops with fresh bread-crumbs, moisten slightly with clarified butter, and lay them on a baking sheet; brown them nicely in the oven for five minutes, and serve on a hot dish with a folded napkin, garnished with parsley-leaves.

87. *Edible Snails à la Bourguignonne.*

Have some fine Bourgogne snails; disgorge them well with a little salt for two or three days, then wash them several times in cold water, strain, and place them in a stewpan, covering them with water. Add a bouquet (No. 106), some cloves and whole pepper tied in a cloth, and sufficient salt; cook until the snails fall from their shells, and then empty them, clipping off their tails; clean the shells well. Mix together some good butter, shallots, parsley, and chervil, the whole chopped very fine; put it in a bowl with as much fresh bread-crumbs, and a small glassful of white wine; season to taste with salt and pepper, and knead well. Fill each shell with a little of this mixture, replace the snails, and finish filling with more of the kneaded butter, spread bread-crumbs over, and lay them on a baking-dish, the opened part on the top. Brown in the oven for four minutes, and serve on a dish with a folded napkin.

88. *Terrapin à la Baltimore.*

Prepare two medium-sized terrapins as for No. 135, make half a pint of mirepoix (No. 128), add to it a tablespoonful of flour, let cook for fifteen minutes, then moisten with half a glassful of Madeira wine, and a cupful of strong broth. Stir well and constantly, then season with half a pinch of salt, and a very little cayenne pepper; reduce to half. Cut the terrapin into small pieces, throwing the ends of the claws away; put them in a stewpan, straining the sauce over, and finish with an ounce of fresh butter, also the juice of a lemon.

89. *Terrapin à la Maryland.*

Carefully cut up two terrapins as described in No. 135; place them in a saucepan with half a wine-glass of good Madeira wine, half a pinch of salt, and a very little cayenne pepper, also an ounce of good butter. Mix well a cupful of good, sweet cream with the yolks of three boiled eggs, and add it to the terrapin, briskly shuffling constantly, while thoroughly heating, but without letting it come to a boil. Pour into a hot tureen, and serve very hot.

90. *Broiled Frogs.*

Select eighteen good-sized, fine, fresh frogs; pare off the feet neatly, then lay the frogs on a dish, and pour two tablespoonfuls of sweet oil over, season with a pinch of salt and a pinch of pepper, and squeeze in the juice of a fresh lemon. Roll them around several times in their seasoning, then place them nicely on the broiler, and broil them for four minutes on each side. Take them off, and dress them on a hot dish, pouring a gill of maître d'hôtel butter (No. 107) over, and send to the table immediately.

91. *Frogs à la Poulette.*

Procure eighteen pieces of medium-sized, fine, fresh frogs; pare off the claws, then place the frogs in a sautoire with two ounces of butter, seasoning with a pinch of salt and a pinch of pepper. Add half a glassful of white wine, cover, and let cook on a brisk stove for five minutes, then add a pint of Hollandaise sauce (No. 130), and two teaspoonfuls of finely chopped parsley, and a little lemon juice; mix well for two minutes, but do not let it boil again; then serve the frogs on a very hot dish.

92. *Fried Frogs.*

Select eighteen fine, fresh, medium-sized frogs; trim off the claws neatly, and put the frogs in a bowl. Marinade them with a tablespoonful of vinegar, the same of sweet oil, a pinch of salt and a pinch of pepper; mix well together in the bowl, then immerse them in frying batter. Plunge the frogs into very hot fat, one by one, and let fry for five minutes; then drain, and dress them on a hot dish with a folded napkin, decorating with a little parsley-greens. Serve with any desired sauce.

93. *Broiled Shad's Roe, with Bacon.*

Procure six pieces of fresh shad's roe, wipe them thoroughly with a towel, then lay them on a dish, and season with a good pinch of salt and two tablespoonfuls of sweet oil. Roll them gently to avoid breaking, then arrange them on a broiler, and broil them for six minutes on each side. Take them off the fire, lay them on a hot dish, and pour a gill of maître d'hôtel butter (No. 107) over; decorate with six slices of broiled bacon, and six quarters of lemon; then send to the table.

94. *Broiled Sardines on Toast.*

Select twelve good-sized, fine, and firm sardines; arrange them in a double broiler, and broil for two minutes on each side on a very brisk fire. Place six fresh, dry toasts on a hot dish, lay the sardines over, being careful not to break them, pour half a gill of maître d'hôtel butter (No. 107) over, decorate with six quarters of lemon, and serve.

95. *Salt Mackerel à la Whitmore.*

Have two fine, medium-sized, sound salt mackerel. Let them soak in plenty of cold water for at least eighteen hours, changing the water two or three times. Take out and thoroughly dry; remove the back bone of each. Arrange them on a well-oiled fish-broiler, split part upward, and then with a hair brush gently oil the surface. Place them on a very brisk fire for five minutes, on the split side, and two minutes on the skin side. Remove them from the broiler, dress on a hot dish, pour half a gill of drawn butter over, decorate the dish with one lemon cut in quarters and some parsley greens, and send to the table.

96. *Fried White-Bait.*

Have one pound of fine fresh white-bait, thoroughly wash them in cold water; the water in which they are washed must be very cold, a piece of ice can even be added to it, so as to keep them firm; thoroughly drain, then inclose them in a dry towel and lightly shake them so as to thoroughly dry. Dip them in cold milk. Mix together two cups of cracker-dust with one cupful of flour, roll the white-bait into this, and then fry them in a very hot fat for one minute only. Remove, and thoroughly drain, sprinkle over a tablespoonful of salt equally divided. Dress on a hot dish with a folded napkin, and immediately send to the table.

White-bait should never be prepared in advance, except one minute before the time of serving, as they are very easily spoiled.

97. *Oysters Scalloped à la Baltimore.*

Have three dozen good-sized, fine, freshly opened box oysters, put them in a bowl. Season with a saltspoonful of cayenne pepper, and entirely suppress their liquor, seeing that they are almost dry. Have six small silver scallop-shells, lightly butter the interior of each, then evenly spread a tablespoonful of fresh bread-crumbs in each shell, gently lay six oysters in each shell over the crumbs, and then sprinkle a tablespoonful of bread-crumbs on the oysters in each shell; place half a teaspoonful of good butter in the centre of each shell; place them in a very hot oven to bake for fully fifteen minutes, or until they have obtained a good golden color. Remove them from the oven. Dress the six shells on a hot serving-dish with a folded napkin, and send to the table.

98. *Terrapin à la Robert Bonner.*

Have two fine diamond-back terrapin prepared the same as in No. 135. Suppress the claws as well as the galls, then cut them into very small even pieces.

Have a well-cleaned chafing-dish, light the jets of the alcohol lamp, pour into the water pan sufficient boiling water to fill it up to half its height. Arrange the dish over the water pan, place in the dish half an ounce of very good fresh butter, and then put in the terrapin also. Season with a tablespoonful of salt and half a salt-spoonful of cayenne pepper, moisten with a gill of very good Madeira wine (the older the better), tightly place the cover of the chafing-dish

on, and then reduce the wine to one-half, which will take fifteen minutes without disturbing it.

Beat up, in a bowl, the yolks of four fresh eggs with half a pint of sweet cream. Remove the cover from the chafing-dish, then pour in the beaten-up eggs and cream, gently shuffle the dish, so as to mix all well together, arrange the cover on again, and let gently simmer for twenty-five minutes longer, gently shuffling the dish containing the terrapin every five minutes. Extinguish the light of the lamp and send to the table.

99. *Terrapin in Chafing-Dish à la Maryland.*

Prepare the terrapin exactly in the same manner as No. 98, only substituting four hard-boiled egg-yolks for the four fresh ones, and serving the same.

100. *Oysters à la L. Pomeroy.*

Have two dozen of rather good-sized, fine, freshly opened oysters, suppress their liquor, then place them in a saucepan on the fire with half an ounce of very good butter; gently boil them for three minutes, then add half a wineglassful of good old Madeira wine, let the wine reduce one-half. Break into a bowl four fresh egg-yolks, with half a pint of sweet cream, then with the wire whip thoroughly beat them up, and then add it to the oysters, continually and briskly stirring while adding it; let all cook for three minutes, briskly stirring meanwhile. Remove from off the fire, pour into a hot deep dish or tureen and send to the table.

APPENDIX.

101. Oyster Sauce.—Open eighteen medium-sized, fine Shrewsbury oysters, and put them in a saucepan with one ounce of good butter, placing the pan on the stove. Cook for four minutes; remove half the liquid from the pan and add a pint of hot Allemande sauce (No. 114). Then with the spatula mix lightly together without allowing it to boil, and serve.

102. Sauce Colbert.—Put in a saucepan half a pint of very thick Madeira sauce (No. 127); add to it very gradually one ounce of good, fresh butter, also two tablespoonfuls of meat-glaze (No. 103). Mix well together without boiling; then squeeze in the juice of half a sound lemon, and add one teaspoonful of chopped parsley when serving.

103. Meat Glaze—Glace de Viande.—As this meat glaze, when properly made, will keep in perfect condition for any length of time, I would advise that half a pint be made at a time, in the following manner. Place in a large saucepan ten quarts of white broth (No. 126), or nine quarts of consommé, and reduce it on a moderate fire for fully four hours, at which time it should be reduced to half a pint. Transfer it in a stone jar or bowl; put a cover on, and keep in a cool place for general use.

104. Sauce à la Génoise.—Strain about two tablespoonfuls of cooked mirepoix (No. 128), and moisten it with half a glassful of red wine; reduce to half on the hot stove, then add half a pint of Espagnole (No. 110), two tablespoonfuls of white broth

(No. 126), and a scant tablespoonful of pepper. Cook for ten minutes, then strain through a sieve; put in half an ounce of good butter and a teaspoonful of anchovy sauce (No. 105), and serve.

105. Anchovy Sauce.—To three-quarters of a pint of drawn-butter add one tablespoonful of anchovy essence; beat well together and serve.

106. A Bouquet.—how to prepare.—Take four branches of well-washed parsley-stalks—if the branches be small, take six—one branch of soup-celery, well washed; one blade of bay-leaf, one sprig of thyme, and two cloves, placed in the centre of the parsley, so as to prevent cloves, thyme, and bay-leaf from dropping out of the bouquet while cooking; fold it well, and tightly tie with a string, and use when required in various recipes.

107. Butter, maître d'hôtel.—Put one ounce of good butter in a bowl with a teaspoonful of very finely chopped parsley, adding the juice of half a sound lemon. Mingle well with a very little nutmeg, and keep it in a cool place to use when needed.

108. Shrimp Sauce.—Place half an ounce of shrimp butter (No. 129) in half a pint of Hollandaise sauce (No. 130); stir well on the fire for five minutes, and when ready to serve add twelve picked shrimp tails and the juice of half a lemon. Heat without boiling, and serve.

109. Potatoes à l'Anglaise.—Wash well six good-sized potatoes; boil them in salted water for forty-five minutes; peel, and cut them each into quarters. Melt an ounce of butter in a saucepan; add the sliced potatoes, half a pinch of salt, and the third of a pinch of pepper. Cook them on a very slow fire for five minutes, tossing them well, and serve on a very hot dish, sprinkling a little chopped parsley over them.

110. Sauce Espagnole—for one gallon.—Mix one pint of raw, strong mirepoix (No. 128) with two ounces of good fat (chicken's fat is preferable). Mix with the

compound four ounces of flour, and moisten with one gallon of white broth (No. 126). Stir well, and then add, if handy, some baked veal and ham bones. Boil for three hours, and then remove the fat very carefully; rub the sauce through a very fine sieve, and keep it for many purposes in cooking.

111. Forcemeat Quenelles of Fish.—Select one pound of firm fish (bass is preferable), remove the skin and take out the bones. Pound it well in a mortar, adding the whites of three eggs a little at a time. When well pounded add half a pint of cream, half a tablespoonful of salt, and a little white pepper and nutmeg. Mix well, and use when needed.

112. Sauce maître d'hôtel, liée.—Add to half a pint of warm Hollandaise sauce (No. 130), a teaspoonful of chopped parsley, half an ounce of butter, a scant teaspoonful of pepper, and half a teaspoonful of nutmeg; then serve.

113. Cooked Fine Herbs.—Chop up one sound onion and two well-peeled shallots; brown them in a saucepan with one ounce of butter, for five minutes, then add double the quantity of finely minced mushrooms and a grain of garlic; season with half a tablespoonful of salt and a teaspoonful of pepper, and finish with a tablespoonful of chopped parsley. Cook ten minutes longer, and then let it cool.

114. Sauce Allemande.—Melt two ounces of butter in a saucepan on a slow fire, with three tablespoonfuls of flour to thicken. Stir well, not letting it brown; then moisten with one pint of white broth (No. 126), beating constantly, and cook for ten minutes. Dilute three egg-yolks separately in a bowl; pour the sauce over the eggs, a very little at a time; strain through a Chinese strainer, and finish with half an ounce of good butter and the juice of half a lemon, taking care that it does not boil a second time.

115. Potato Croquettes and Quenelles.—Peel, wash, and drain nicely eight medium-sized mealy potatoes; cut them in quarters, put them in a saucepan, cover them with water, add a pinch of salt, cook for thirty minutes, and drain. Lay them in a mortar with an ounce of fresh butter, pound them well, and add three raw egg-yolks. Season with half a pinch each of salt and pepper and the third of a pinch of nutmeg; mix well, and then divide into twelve parts, shaping each one like a cork, or any other shape desired. Dip them separately into beaten egg, and roll them in fresh bread-crumbs; fry a golden color for three minutes, and serve on a dish with a folded napkin.

116. Croûtons for Soups.—Cut some dice-shaped pieces of bread, and fry them in a pan with clarified butter; when a rich golden color, drain.

117. White-Roux.—Put in a saucepan two ounces of butter, and place it on the corner of the hot range, add to it two tablespoonfuls of flour; keep stirring constantly for seven minutes. Then let it cool, and when cold, use in various sauces, as directed.

118. Cuisson de Poisson—Fish Broth. For One Gallon.—Fill a saucepan with three quarts of water, a good handful of salt, half a glassful of vinegar, one carrot, and one onion (both sliced), half a handful of whole peppers, one bunch of parsley-roots, three sprigs of thyme, and three bay-leaves. Cook on a moderate fire for fifteen minutes. Cool, and use when needed for various methods of cooking fish.

119. Sauce Velouté.—Melt one ounce of good butter in a saucepan, adding two tablespoonfuls of flour, and stir well, not letting it get brown. Moisten with a pint and a half of good veal and chicken stock, the stronger the better. Throw in a garnished bouquet (No. 106), half a cupful of mushroom liquor, if at hand, six whole peppers, half a pinch of salt, and a very little nutmeg. Boil for twenty minutes, stirring

continuously with a wooden spatula; then remove to the side of the fire, skim thoroughly, and let it continue simmering slowly for one hour. Then rub through a fine sieve. This sauce will make the foundation for any kind of good white stock.

120. Sauce Chambord.—Place one truffle and three mushrooms, sliced very thin, in half a pint of Espagnole sauce (No. 110), adding three tablespoonfuls of bouillon, six fish quenelles (No. 111), and twelve medium-sized, whole, blanched oysters. Cook slowly for five minutes, and serve.

121. Potatoes, Parisienne.—Take six good-sized, well-cleansed potatoes; with a round vegetable-spoon cut out the Parisian potatoes; then put them in fresh water; wash well, and drain. Melt an ounce of butter in a sautoire, throw in the potatoes, and season with half a pinch of salt. Place the sautoire in the oven; cook for twenty minutes, and serve on a hot dish with a folded napkin.

122. Sauce Italienne.—Brown two medium-sized, fine, peeled, and chopped-up shallots in a saucepan with a quarter of an ounce of butter, adding half an ounce of cooked, lean ham cut into small dice shape, four minced mushrooms, one finely minced truffle, and a glassful of Madeira wine. Let all cook together for five miuutes; then add half a pint of Espagnole sauce (No. 110); let it then come to a boil, and serve very hot.

123. Butter à la Ravigote.—Pound together in a mortar one sprig of parsley, the same of tarragon, very little chives, the same of chervil, and one small, peeled shallot. Add half a teaspoonful of anchovy essence, one ounce of good butter, and half a drop of spinach-green. Rub through a fine sieve, and keep it in a cool place for general use.

124. Lobster Forcemeat.—Fry an onion, chopped very fine, in one ounce of good butter until it is of a golden brown color, adding one tablespoonful of flour to make a roux (No. 117). Moisten with half a pint of white stock (No. 131), stirring well and constantly until the sauce hardens. Season with half a tablespoonful of salt, a scant teaspoonful of white pepper, the same of cayenne, one tablespoonful of English sauce, half a teaspoonful of mustard, a crushed grain of garlic, and one teaspoonful of chopped parsley. Stir well, adding two pounds of cooked lobster, cut up very fine, with twelve mushrooms, also chopped. Cook for thirty minutes in a saucepan, then put it back off the hot fire; add four egg-yolks, stir again for a moment, cool, and serve when required.

125. Chicken Forcemeat.—Cut in large pieces two raw chicken breasts, pound them in a mortar, adding the same quantity of bread soaked in milk, a teaspoonful of fresh butter and four egg-yolks, seasoning with half a tablespoonful of salt, a scant teaspoonful of pepper, and a teaspoonful of nutmeg. Mix all together; strain, and put it in a bowl with three tablespoonfuls of velouté sauce (No. 119).

126. White Broth.—Place in a large stock-urn on a moderate fire a good heavy knuckle of a fine white veal with all the débris, or scraps of meat, including bones, remaining in the kitchen (but not of game); cover fully with cold water, adding a handful of salt; and as it comes to a boil, be very careful to skim all the scum off—no particle of scum should be left on—and then put in two large, sound, well-scraped carrots (whole), one whole, cleaned, sound turnip, one whole, peeled, large, sound onion, one well-cleaned parsley root, three thoroughly washed leeks, and a few leaves of cleaned celery. Boil very slowly for six hours on the corner of the range; keenly skim the grease off; then strain well through a wet cloth into a china bowl or a stone jar, and put it away in a cool place for general use.

127. Sauce Demi-Glace, or Madeira.—Add one small glassful of mushroom liquor to one pint of good Espagnole sauce (No. 110); also a small glassful of Madeira wine, a bouquet (No. 106), and a scant teaspoonful of pepper. Remove the fat carefully and cook for thirty minutes, leaving the sauce in a rather liquid state; then strain and use when needed. This takes the place of all Madeira sauces.

128. Mirepoix.—Stew in a saucepan two ounces of fat, two carrots, one onion, one sprig of thyme, one bay-leaf, six whole peppers, three cloves, and, if handy, a ham bone cut into pieces. Add two sprigs of celery and half a bunch of parsley roots; cook for fifteen minutes, and use when directed in other recipes. Scraps of baked veal may also be added, if at hand.

129. Shrimp Butter.—Pick the meat from the tails of twelve boiled shrimps; dry the shells, and pound them all together in a mortar, adding one ounce of good butter; then place it in a saucepan on a moderate fire, stirring, until it clarifies, for about five minutes; then strain through a napkin, letting it drop into cold water. When it is congealed, take it out, and place it in a warm basin, stirring until it assumes the desired color.

130. Sauce Hollandaise.—Place one sound, sliced onion, six whole peppers and a bay-leaf in a saucepan with two ounces of good butter on the hot stove; stir in two tablespoonfuls of flour to thicken, then moisten with a pint and a half of either chicken or white broth (No. 126); mix well with a whisk or wooden spatula, being careful to remove any accumulated fat. Add half a teaspoonful of grated nutmeg and half a tablespoonful of salt, and cook for twenty-five minutes. Beat the yolks of three eggs separately with the juice of half a medium-sized sound lemon. Pour them gradually into the sauce, being careful not to boil it again after they have been add-

ed. Rub through a hair sieve into a serving bowl, and finish with half an ounce of good butter, mixing it well, and serve.

131. White Stock—for one gallon.—Reduce in a saucepan on the hot range, one ounce of very good, finely shred, salt pork, previously well washed, and the same of beef suet. Add one carrot, one onion, a bouquet of aromatic herbs (No. 106), twelve whole peppers, and four cloves. Brown these well on a moderate fire for four minutes. Add four ounces of flour; stir well, and moisten with a glassful of white wine and three quarts of white broth (No. 126), Add one tablespoonful of salt, and stir until it comes to a boil; then let it cook thoroughly for one hour; strain through a fine sieve. This stock should be used without any further thickening.

132. Béchamel Sauce.—Place in a saucepan two ounces of butter, add two tablespoonfuls of flour, and stir constantly for five minutes. Moisten with a pint and a half of boiling milk, being careful to pour it in gradually; then beat it well with a whisk. Add half a teaspoonful of Hollandaise sauce (No. 130), and one tablespoonful of anchovy essence; beat well together and serve.

133. Béarnaise Sauce.—Chop very fine two medium-sized, sound, well-peeled shallots; place them in a small saucepan on the hot range, with two tablespoonfuls of either tarragon or chervil vinegar, and five whole crushed peppers. Reduce until nearly dry, then put away to cool. Mingle with it six fresh raw egg-yolks, sharply stirring meanwhile, then gradually add one and a half ounce of good fresh butter, seasoning with half a tablespoonful of salt, half a teaspoonful of grated nutmeg, and twelve finely chopped sound tarragon leaves. Have a much wider pan on the fire with boiling water, place the small one containing the ingredients into the other, and see that the boiling water reaches up to half its height; thoroughly heat up, beating

briskly with the whisk; when the sauce is firm add one teaspoonful of melted meat-glaze (No. 103), beat lightly for two seconds longer, then strain through an ordinary, clean kitchen towel, neatly arrange the sauce on a hot dish to be sent to the table, and dress over it any article required to be served.

134 Cream Sauce.—Take half a pint of béchamel sauce (No. 132); add half an ounce of butter, and beat them together carefully, adding half a cupful of sweet cream. Then serve.

135. Terrapin—how to prepare it.—Take live terrapin, and blanch them in boiling water for two minutes. Remove the skin from the feet, and put them back to cook with some salt in the saucepan until they feel soft to the touch; then put them aside to cool. Remove the carcass, cut it in medium-sized pieces, removing the entrails, being careful not to break the gall-bag. Put the pieces in a smaller saucepan, adding two teaspoonfuls of pepper, a little nutmeg, according to the quantity, a tablespoonful of salt, and a glassful of Madeira wine. Cook for five minutes, and put it away in the ice-box for further use.

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NOTE.

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1. *Feuilletage, or Puff Paste.*

Have ready one pound of flour, one pound of fresh butter, one pint of ice-water, and a saltspoonful of salt. If the butter be salted instead of fresh, no salt is necessary, but wash the butter well before using it. Put the flour on the table, make a hollow space in the centre, then put in it one ounce of the butter, adding the pint of ice-water and the salt, and mix the whole well together, incorporating it gradually. Put it aside in a cool place for five minutes. Have ready the remaining fifteen ounces of butter, which must be very firm; sprinkle the space of a square foot of the table with a very little flour, place the dough on it, then lengthen and widen with a wooden roller to the thickness of half an inch, and lay the fifteen ounces of butter

in one lump in the centre. Fold over the four edges so as to enclose it, then flatten again lightly with the roller until it forms a piece two inches thick, and then put it away to cool for ten minutes. Roll it again lengthwise, fold it in four, and let it rest for another five minutes; then repeat the same twice more, rolling it each time in a contrary direction. After five minutes it will be ready for use. This feuilletage, or puff paste, if put away carefully in a cool place, will keep for three days, and can be used for the following purposes: vol-au-vents of chickens, oysters, clams, shrimps, lobsters, codfish, crabs, and crawfish; also for making chicken patties, bouchées à la reine, all kinds of tarts, allumettes, mille-feuilles, chaussons, turnovers, petits pâtés à la religieuse, etc., etc.

2. *Peach Tarts.*

Take half a pound of feuilletage (No. 1), roll it out twelve inches long by eight wide, then with a paste-cutter cut out six pieces,

and arrange them neatly on six scalloped tart-molds, each three and a half inches wide. Take each separate mold in the hand, and with the thumb press the paste gently at the bottom and sides, to so give it the perfect shape of the mold, but avoid pressing the paste on the edge, so that in baking it will swell and rise beautifully. Divide three ounces of apple marmalade into six equal parts, and fill the bottom of the tarts with it, then wipe six good-sized, solid, fine peaches, peel and cut them into six quartered pieces; arrange them nicely over the marmalade in the tarts, then distribute two ounces of powdered sugar evenly over all; lay them on a baking-sheet, put them in a moderate oven for twenty minutes, draw them to the door, and sprinkle the edges lightly with powdered sugar; then leave them in the closed oven for two minutes to allow the sugar to melt thoroughly. Remove them from the fire, put to cool for twenty minutes, and then spread evenly over the peaches one and a half ounces of apple jelly. Dress the tarts on a dessert-dish with a folded napkin, and serve.

3. *Pineapple Tarts.*

Choose a small, sound pineapple, cut it in two, roll a towel round one-half and lay it in the ice-box for further use. Pare and peel neatly the other half; then cut it into small and very thin slices; lay them in a vessel with two ounces of powdered sugar, mixing lightly for one minute. Arrange the slices carefully over the marmalade in the six tarts, prepared as for peach tarts (No. 2); then finish, and serve exactly the same.

4. *Strawberry Tarts.*

Line six tart-molds as for peach tarts (No. 2), divide into them evenly eight ounces of apple marmalade; lay them on a baking-sheet, and put them in a moderate oven for twenty minutes; remove them to the door; sprinkling the edges liberally with powdered sugar, return them to the oven, and close the door for two minutes, so that the sugar melts thoroughly; lift them out, put them to cool for twenty minutes, then take out half the marmalade. Pick and wash neatly a pint of ripe and sound strawberries; put them in a vessel with two ounces of powdered sugar, mix well for one minute, then divide them equally into the six tarts; spread over one and a half ounces of apple jelly; dress them on a dessert-dish with a folded napkin, and serve.

5. *Apple Tarts.*

Take four ounces of pie-paste, and with it line six oval, channeled tart-molds, four inches long, three inches wide, and one deep. Have three ounces of apple marmalade, and divide it evenly at the bottom of the molds; then peel, core, and cut four sound, medium-sized apples into quarters, and put them in a saucepan, with a pint of cold water; place the lid on, and let cook on the hot stove for ten minutes; remove, and pour into a drainer; let drain thoroughly; then put to cool for thirty minutes. Cut the quartered apples each into three lengthwise slices; arrange them nicely over the marmalade, dredging equally over them two ounces of powdered sugar; lay them on a baking-sheet, and bake for twenty-five minutes in a moderate oven; leave to cool for twenty minutes; then spread evenly over them two ounces of apple jelly; dress them onto a dessert-dish with a folded napkin, and serve.

6. *Hard Sauce.*

Put in a bowl two ounces of very good fresh butter with four ounces of powdered sugar, then with a spatula, beat together sharply for twenty minutes; add half a saltspoonful of powdered mace, beat briskly for five minutes longer, then arrange it tastefully on a dessert-dish, and place it in the ice-box two hours before serving.

7. *Baked Apple Dumplings.*

Sift one pound of flour on the table, make a hollow in the centre, laying in it half a pound of butter, mingling it slightly with the flour for five minutes; when done, make another hollow in the centre, pour into it half a pint of cold water and two ounces of powdered sugar. Mix all together gradually for five minutes longer; it will then be a firm dough. Roll it together with the hands, and put it in a cool place for five minutes. Peel and core six medium-sized pippin apples, sprinkle the table lightly with flour, lay the batter on it, roll it out twelve inches long by eight wide, and about the thickness of a silver dollar, then cut it into six equal-sized, square pieces. Arrange the apples upward in the middle of each square piece; mix together two ounces of granulated sugar with one teaspoonful of ground cinnamon, and fill the cavities of the apples with this. Break one egg into a bowl, beat it well, adding two tablespoonfuls of cold milk, mix well, and with a pastry hair brush moisten the edges of the pieces of dough,

and fold them firmly so that the apples are entirely enclosed. Lay them on a baking-pan, and with the rest of the beaten egg brush over the surface and sides of the dumplings. Place them in a moderate oven for thirty minutes, and after they are a nice light golden color, remove, and dress them on a dessert-dish, leaving them to rest in the open oven for twenty minutes, then pour the following sauce over before serving: Put into a saucepan one pint of water, six ounces of granulated sugar, one bay-leaf, six cloves, and an inch-long stick of cinnamon. Place the pan on the hot stove, and let boil for five minutes; dilute half an ounce of corn-starch in a bowl with half a gill of cold water, add it to the sauce, mix well, and let cook for two minutes longer, stirring briskly with a spatula. Remove from the fire, and immediately add half a pint of good claret; stir again, and when ready to serve, strain the sauce through a sieve over the dumplings. Hard sauce (No.6) may be substituted if desired, or both may be used.

8. *Baked Apples.*

Core with an apple-corer six fine, sound Newtown apples; lay them in a tin pan. Put in a plate two ounces of granulated sugar with a saltspoonful of cinnamon; mix well, and with this fill the holes in the apples; add half a pint of cold water, and place the pan in a moderate oven to let bake for twenty-five minutes; remove, and dress them on a dessert-dish, pouring over the juice remaining in the pan, and serve either hot or cold.

9. *Boiled Peach Dumplings.*

Put in a vessel half a pound of well-sifted flour, mixed with half an ounce of baking-powder; make a hollow in the centre, and pour into

it a gill of lukewarm milk, half an ounce of butter, half a saltspoonful of salt, and break in one whole egg. Mix these ingredients well for two minutes, then incorporate the flour gradually. Lay the paste on a lightly floured board or table, roll it into a square a quarter of an inch thick, then with a plain paste-cutter cut out six pieces, putting in the middle of each piece two ounces of stewed peaches; fold up the edges all round, so as to enclose the peaches entirely, then have six small pieces of thick white cloth, eight inches square, butter and flour them well, then arrange the dumplings in them; tie them firmly, leaving an empty space of an inch to allow the dumplings to swell, and plunge them in a large saucepan, holding a gallon of boiling water, and let them boil for twenty minutes; remove from the fire, and lift them out with a fork; let drain for two minutes, then cut the strings and remove the cloths. Dress the dumplings on a hot dessert-dish, pour over a hot wine sauce as for No. 7, and serve.

10. *Rice Pudding with Orange.*

Clean half a pound of fine rice; wash it in lukewarm water, then drain in a colander; put three pints of milk into a saucepan, place it on the hot stove, and when near a boil, drop in the rice. Let cook slowly for twelve minutes, stirring it frequently from the bottom with a spatula; remove it from the fire, and add one ounce of fresh butter, three ounces of powdered sugar, and the grated rind of a medium-sized orange. Mix well for two minutes, then add three ounces of well-skinned and stringed marrow, finely chopped, two ounces of dried and cleaned currants, two ounces of bitter almond

macaroons (No. 55), one ounce of finely shred candied orange-peel, three egg yolks, one whole one, half a gill of brandy, and half a saltspoonful of salt; mix well together for ten minutes. Have a buttered and floured cloth, arrange it in a deep vessel, and pour the preparation into it; lift up the four corners, tie it firmly, being careful to leave an empty space of about an eighth of the contents.

Place a deep saucepan on the stove, half filled with boiling water, plunge the pudding in, and let cook for one hour and a half, turning it over a couple of times; remove, drain for one minute, untie, and lift from the cloth. Dress on a dessert-dish, and serve with the following sauce (No. 11).

11. *Sauce à l'Anglaise à l'Orange.*

Put in a saucepan four egg yolks with four ounces of powdered sugar, and stir with a spatula until it becomes a whitish color. Add two gills of sweet cream, little by little, beating continually, then grate in the rind of an orange. Place the pan on a slow stove, and stir well for four minutes, being careful not to let it boil; take it off, strain through a sieve over the pudding, and serve very hot.

12. *Bread Pudding, Cream Sauce.*

Take a deep, oval dish as for a pot-pie, and large enough to hold three pints. Pare off the crust of half a loaf of stale American bread, and cut it into slices the third of an inch thick; butter them well with melted butter, and with them line the dish. Put in a vessel six ounces of dried and clean currants, two whole eggs, a pint of cold milk, four ounces of powdered sugar, and grate in the rind of a medium-sized lemon, adding its juice. Mix well together with a spatula for two minutes, then pour it into the lined dish, and place it in a moderate oven to cook for thirty minutes. Take it from the oven, lay it on another dish, and serve very hot.

13. *Cream Sauce.*

Put a pint of milk to boil in a saucepan on the stove. Break into a vessel two whole raw eggs, add one ounce of flour, half an ounce of corn-starch, and three ounces of powdered sugar, beating the whole well together with a spatula for three minutes. If the milk be boiling, add it gradually to the preparation, stirring continually for two minutes; return the whole to the saucepan, place it on the stove, and stir briskly till it comes to a boil, then remove, and add immediately a teaspoonful of vanilla flavoring. Strain the sauce through a sieve into a sauce-bowl, and serve.

14. *Cold Maraschino Pudding.*

Put in a copper basin a quarter of a pound of powdered sugar, two whole raw eggs, and grate in the rind of a quarter of a medium-

sized lemon, and with a pastry-whip beat the whole sharply for two minutes; put the basin on a very moderate fire, then beat it vigorously for five minutes more. Remove it from the fire, lay the basin on a table, continue beating slowly for two minutes longer, then give the whip a sharp shake, so that all that adheres to it falls into the basin. Now add a quarter of a pound of flour, and with a wooden spoon mix slowly and carefully the whole for two minutes. Cover a pastry baking-pan with a sheet of brown paper, pour the paste over it, spread out to the thickness of half an inch; put it into a moderate oven, and let bake for fifteen minutes, then take it out, let cool for another fifteen minutes, and remove from the pan. Place it on a table upside down, remove the paper, and with a knife cut it into small, square, dice-shaped pieces, mixing with them one ounce of dried currants and one ounce of finely chopped candied citron.

Butter and sugar well six small pudding-molds, each capable of containing one and a half gills. Fill them equally with the above preparation, then put in a vessel four ounces of powdered sugar with

two raw eggs; beat well with a pastry-whip for two minutes, then add a pint of cold milk, mixing again for one minute; strain through a sieve into another vessel, add half a teaspoonful of lemon essence, and stir lightly for one minute more. Pour this slowly over the puddings, a little each time, so as to give the necessary opportunity for it to absorb; lay them on a tin pan, filled to half the height of the molds with warm but not boiling water, then place in a moderate oven to steam for thirty minutes; remove them from the pan, and lay them in a cool place for one hour, afterward leaving them in the ice-box until ready to serve. Take a pint of whipped cream, as for No. 65, put it in a vessel, mixing in for two minutes half a gill of good maraschino, and leave it in the ice-box until ready; then prepare a cold dessert dish. Run a thin knife down each pudding separately, from top to bottom, pass it carefully around the mold, so as to detach them easily. Pour the maraschino sauce over, and send to the table immediately.

15. *English Pudding, Baked.*

Put in a saucepan two gills of sweet cream, three ounces of powdered sugar, and the peel of half a medium-sized lemon; place the pan on the stove, and, with a spatula, stir, and let boil for three minutes and take off the fire. Have ten ounces of stale French bread, pare off the crust and cut it into small, dice-shaped pieces, add them to the preparation, mixing lightly; put on the lid, and let the bread soak for ten minutes. Chop up very fine one ounce of candied citron; mix it with four ounces of dried currants, four ounces of melted butter, four ounces of melted and strained beef marrow, and a saltspoonful of salt. With the hand stir thoroughly for two minutes. Pour this preparation in with the soaked bread, and mix gently, either with the hand or a spatula, for ten minutes; meanwhile breaking in three eggs, one by one at a minute's interval, and adding a gill of Madeira wine and half a gill of cognac. Butter, and sprinkle well with bread-crumbs a two-quart pudding-

mold; pour in all the preparation, lay it on a baking-pan, and place it in a slow oven to bake for one and a half hours. Remove, and with the aid of a towel turn it onto a hot dessert-dish, serving it with a hot Sabayon sauce au madère (No. 16).

16. *Sabayon Sauce au Madère.*

Put in a saucepan four egg yolks and an ounce and a half of powdered sugar; place it on a hot stove, and with a wire-whip stir well for two minutes. Drop in gradually two gills of Madeira wine; stir continually for two minutes; take from the fire, and strain through a fine sieve over the pudding.

17. *Sago Pudding.*

Boil in a saucepan one quart of milk; add a quarter of a pound of sago, and, with a pastry wire-whip, stir briskly and continuously for fifteen minutes. Take from off the fire; let cool, then add four ounces of powdered sugar, mixing well again for one minute. Break in four eggs, and flavor with a teaspoonful of vanilla essence; then mix well for two minutes longer. Butter and sugar well six small pudding-molds, the same size as for maraschino pudding (No. 14), and, with a ladle, fill up the molds with the sago; place them in a tin pan, filling it to half the height of the molds with warm but not boiling water. Then put in the oven and let steam for thirty-five minutes. Remove; take the molds from the pan with a towel, and with a thin knife detach them properly. Then turn them on a hot dessert-dish, serving them with a sauce à la crême (No. 13).

18. *Tapioca Pudding.*

The same as for sago pudding, using tapioca. Vermicelli Pudding.—The same, using vermicelli. Rice Pudding.—The same, using rice. Farina Pudding.—The same, using farina. Indian Pudding.—The same, using corn-meal.

19. *Chocolate Pudding.*

Put in a saucepan five ounces of fresh butter, five ounces of powdered sugar, five ounces of finely cut cocoa, and five egg yolks; place the pan on the hot stove, and with a pastry-whip stir briskly for five minutes, then take from off the fire. Beat up in a copper basin the whites of the five eggs to a firm froth, and add them to the preparation in the saucepan, mixing all well together for two minutes. Butter and sugar well six small pudding-molds as for No. 14, and fill them with the preparation, then place them in a tin pan, filling the pan to half the height of the molds with warm but not boiling water. Put in the oven for thirty minutes, then take out, turn them on a hot dessert-dish, and serve with a sauce à la crême (No. 13) poured over.

20. *Cocoanut Pudding.*

Butter and sugar well six small pudding-molds as for No. 14; distribute evenly in them half a pound of dried cocoanut. Put into a vessel four ounces of powdered sugar, break in three whole eggs, mix well for two minutes with the wire-whip, then add one and a half pints of cold milk; flavor with a teaspoonful of vanilla flavoring, then mix two minutes longer. Strain through a sieve into another vessel, and with it fill up the molds; arrange them on a tin pan, fill to half their height with warm but not boiling water, then put in the oven and let steam for thirty-five minutes. Take from the oven, turn on a hot dessert-dish, and serve with a sauce à la crême (No. 13), flavored with half a gill of brandy.

21. *Pineapple Pudding à la Richelieu.*

Boil in a saucepan two gills of milk, adding two ounces of fresh butter; let melt well. Have half a pound of flour and the spatula ready. Drop the flour in, and stir immediately with the spatula as briskly as possible for two minutes; remove from off the fire, add three egg yolks, and stir again vigorously for two minutes more, drop in three ounces of powdered sugar, continue stirring for one minute, then pour in a gill of cold milk, mixing well. Beat to a stiff froth the whites of the three eggs, and add them gradually to the preparation, mixing slowly for two minutes. Butter and sugar a mold holding three pints; put a layer of the preparation half an inch thick at the bottom, cover with two ounces of fine slices of stewed pineapple, then another layer of the preparation, again the same quantity of pineapple, and repeat twice more. Place the mold in a tin pan, fill it to half the height of the mold with warm water, and set it in the oven to steam for one hour. Remove, and with a towel turn it on a hot dessert-dish, and serve with a sauce-bowl of sauce au Kirsch (No. 22).

22. *Sauce au Kirsch.*

Pour in a saucepan one pint of cold water and half a pound of granulated sugar; place it on a hot stove. Dilute an ounce of corn-starch in a cup with a gill of cold water, and when the water in the saucepan is boiling, add it to it, stirring well for two minutes with the pastry-whip. Take off from the fire, then add immediately half a gill of kirsch, and mix again for one minute; strain through a fine sieve into a sauce-bowl, and serve very hot with the pudding.

23. *Apple Pudding à l'Helvétienne.*

Prepare a pudding-paste exactly the same as for pineapple pudding (No. 21); when ready, peel, core, and slice finely five medium-sized, sound apples; put them into a vessel, mix with them one ounce of powdered sugar and a teaspoonful of powdered cinnamon, and add this to the paste, and with a spatula mix thoroughly all together for three minutes. Butter and sugar well a three-pint mold, pour in the preparation, and lay the mold in a tin pan, filled to half the height of the mold with warm water; place in the oven, and let steam for one hour; take it from the oven, and with a towel turn it on a hot dessert-dish, and serve with the following sauce (No. 24) in a sauce-bowl.

24. *Sauce Chaufausen.*

Put half a pint of cold water in a saucepan, with three ounces of powdered sugar, six cloves, a bay-leaf, and a piece of cinnamon about an inch long. Put the pan on the fire, and let it boil for five minutes; then dilute an ounce of corn-starch with a gill of cold water; add it to the contents of the pan, and with a whip stir briskly for two minutes. Add one pint of Chaufausen wine, still stirring for one minute longer, then take from off the fire, strain through a sieve into a sauce-bowl, and serve.

25. *Custard Pudding.*

Put into a vessel a quarter of a pound of powdered sugar, break in five whole eggs, and with the pastry-whip mix well for two minutes; add a quart of good, cold milk, and flavor with a teaspoonful of lemon essence; mix well together for one minute. Butter and sugar well six small pudding-molds, as for maraschino pudding (No. 14); strain the preparation into another bowl, and then pour it into the molds; arrange them on a tin pan filled to half the height of the molds with warm but not boiling water; then place them in a moderate oven to steam for forty minutes. Remove from the oven, and with a towel turn them on a hot dessert-dish, serving with a sauce à la crême (No. 13).

26. *Lemon Pudding, Cream Sauce.*

Put in a saucepan six ounces of fresh butter, six ounces of powdered sugar, six egg yolks, and the grated peel of a medium-sized, sound lemon, squeezing in the juice as well. Set the pan on the hot stove, and with a wire pastry-whip stir sharply for at least five minutes. Remove from the fire and lay it on a table; beat in a copper basin the six egg-whites to a stiff froth, and add them to the other preparation, beating with the whip thoroughly but not briskly for ten minutes. Butter and sugar well six pudding-molds as for No. 14, fill them with the preparation, steam them in a tin pan, and serve exactly the same as for custard pudding (No. 25).

27. *Orange Pudding.*

Proceed and prepare the same as for lemon pudding (No. 26), only substituting an orange for the lemon, and serving with the following sauce: Put in a saucepan two ounces of powdered sugar, half an ounce of flour, and break in three eggs, adding a teaspoonful of corn-starch, and then with the pastry-whip beating all together for three minutes. Mix in three gills of boiling milk, place it on the stove, and stir well until boiling; then remove, and add immediately a gill of sherry wine, mixing well for a minute longer, then strain through a sieve over the puddings. Send to the table hot.

28. *Fruit Pudding, Rum Sauce.*

Butter well a pudding-mold four inches high, containing one quart, line the interior with half a pound of dumpling-batter (No. 9). Put into a vessel four ounces of stoned cherries, three ounces of stoned plums, and three ounces of stoned apricots; sift four ounces of powdered sugar over, mix well, and pour it into the mold. Have half a pint of water in a saucepan with six ounces of granulated sugar, place it on the stove, and let boil for five minutes, then fill up the mold with this syrup, and lay it in a baking-pan in a very hot oven for thirty minutes. Remove and keep it in a warm place.

29. *Rum Sauce.*

Put in a saucepan half a pint of water with four ounces of granulated sugar, and place it on the stove, adding a teaspoonful of caramel (No. 63); when boiling add half an ounce of corn-starch, diluted in two tablespoonfuls of cold water, stir well with a spatula, and let cook for two minutes. Remove from the fire, and add immediately half a gill of Jamaica rum, mixing well, then strain it through a fine sieve into a bowl. Lay a dessert-dish over the mold, turn the pudding onto it, pour the sauce over, and serve.

30. *Plum Pudding.*

Remove the skin and strings from six ounces of fresh beef-marrow; chop it up very fine, and place it in a basin; pick and wash three ounces of dried currants, and mix them well together with the marrow; add three ounces of Malaga raisins, three-quarters of a pound of crumbled bread-crumbs, half a gill of Madeira wine, half a gill of brandy, half a gill of rum, the grated rind of half a lemon, two ounces of candied citron, shred very fine, two ounces of powdered sugar, a saltspoonful of salt, and two whole eggs. Moisten the whole with a gill of cold milk, add a saltspoonful each of allspice, ground clove, and cinnamon, and half the quantity of grated nutmeg; knead well with the hands, so that the ingredients are thoroughly incorporated, which will take ten minutes. Boil some water in a saucepan capable of holding the pudding; butter and flour a cloth, lay it on a

large colander, which will answer for a hollow mold; pour the mixture into it, then hold the four corners together, and tie it firmly, allowing sufficient space for it to swell. Plunge the pudding into the boiling water, and let cook, leaving it half covered; the water must boil steadily for five hours; every hour turn it over, and then make the following sauce: Put into a saucepan one ounce of fresh butter, two drachms of flour, and three drops of lemon juice, finely sliced rind of a quarter of a lemon, half a saltspoonful of salt, add half an ounce of powdered sugar. Moisten with a gill of port wine, then place the pan on the stove, and with a spatula stir well, until it comes to a boil. Remove from the fire, and strain through a fine sieve into a bowl. When ready to serve, drain the plum pudding for one moment, untie, and open the cloth; serve it immediately, pouring some of the sauce over.

31. *Caramel Pudding.*

Put in a vessel four eggs with three ounces of powdered sugar, mix briskly with the pastry-whip for two minutes, then add one and a half pints of cold milk, and a teaspoonful of lemon essence; then mix well again for one minute, strain this through a sieve into another vessel. Butter and sugar well six small molds as for maraschino pudding (No. 14), fill them one inch high with caramel (No. 63), let cool off for five minutes, then pour in the preparation, dividing it equally; place them in a tin pan filled to half the height of the molds with warm but not boiling water, put in a moderate oven, and let steam for forty minutes. Take them out, turn them on a hot dessert-dish, and serve in their own sauce. This pudding may be prepared in cups instead of molds.

32. *Apple Charlotte.*

Select four large or six medium-sized Newtown pippins. Peel, core, and cut them into quarters. Pour them into a saucepan with two

ounces of fresh butter and four ounces of powdered sugar, and place on a moderate fire. Toss them for two minutes, then moisten with a gill of white wine, and grate in the peel of half a lemon. Cover the saucepan, and let cook for ten minutes so that the liquid be almost entirely absorbed by the apples. Remove from the fire, and put aside to cool. Take a three-pint charlotte-mold; line it, beginning from the bottom, with cut slices of American bread the thickness of a silver dollar. Glaze them well with melted butter, using a hair brush for the purpose, and sprinkle powdered sugar lightly over. Let each slice overlap slightly until the bottom is covered. Then line the sides to the edge in the same way. Fill the mold with the prepared apples, and cover with slices of bread. Lay it on a baking-pan, and place it in a brisk oven for forty-five minutes, or until the bread be a good golden color. Then take it out, lay a hot dessert-dish on top, turn it over, and remove the mold. Heat in a saucepan two ounces of apricot marmalade with two tablespoonfuls of maraschino and one of water. Mix well, pour it over the charlotte, and serve very hot.

33. *Small Apple Charlottes.*

Prepare and cook the apples the same as for No. 32, and when removed from the fire, put it aside to cool. Trim the crust off of a quarter of a loaf of stale American bread. Cut it into slices the thickness of a silver dollar. Butter and sugar well six small, round pudding-molds. Shape the slices of bread carefully, to line the insides. Butter them lightly; place them in a clean baking-pan, and leave in the oven for five minutes to get a brown color. Remove them; let them cool a little, and then line the molds with them. Fill in with the apples, and lay the full molds on a baking-pan in the oven for twenty minutes. Turn the charlottes out on a dessert-dish. Heat half a pint of raspberry juice in a saucepan, pour it over them, and serve hot.

34. *Apples with Rice.*

Core and peel neatly six sound, fine Newtown apples. Put into a saucepan with a gill of water and two ounces of sugar. Place it on a hot stove, put the lid on, and let cook for ten minutes. Meanwhile

boil four ounces of rice in a pint and a half of milk, with half a salt-spoonful of salt. Flavor it with six drops of orange-flower water, and let cook for twelve minutes. Place the cooked apples in a square tin pan, pour the boiled rice over them, and put into a moderate oven for ten minutes. Then have a hot dessert-dish ready, and with a tinned cake-turner dress them carefully on the dish, decorating the sides with the rice. Should a pyramidal shape be desired, place three apples in the centre, two on top of these, and the last one above them all, then fill up the empty space around them with the rice, and serve with half a pint of vanilla syrup in a separate sauce-bowl.

The sauce is made thus: Put two pounds of granulated sugar into a saucepan with one quart of cold water, and set it on the hot stove. Stir well for two minutes; add two vanilla beans split in halves, and boil for ten minutes longer. Remove from the fire; strain through a sieve into another vessel, and use when required. This syrup, when cold, may be poured into bottles, and if corked tightly and put away in a cool place, will keep in good condition for a month at least.

35. *Riz aux Pommes à la Bonne Femme.*

Put a pint of milk in a saucepan on the stove. When boiling, add three ounces of well-cleaned rice and a half a saltspoonful of salt. Let cook for twenty minutes, adding one ounce of butter. Mix for one minute; then remove from the fire and let it cool for thirty minutes. Add the yolks of two eggs. Beat the whites to a froth in a basin with a wire-whip, and add them to the rice. Sweeten with three ounces of powdered sugar and flavor with a teaspoonful of orange-flower water. Mix well together for five minutes. Peel and core four sound Newtown pippin apples, and cut in slices about the thickness of a silver dollar. Butter the sides of a saucepan lightly; then cover the bottom with a layer of the prepared rice half an inch thick; put a layer of sliced apples over this, and so dispose of all the apples and rice in alternate layers. Put on the lid, and put the saucepan into a moderate oven for fifteen minutes. Remove, dress on a hot dish, and serve.

36. *Turban of Apples au Riz.*

Prepare half a pound of boiled rice as for No. 101. Butter a mold holding three pints. Garnish the bottom and sides with the rice, using a wooden spoon for the purpose. Peel, core, and cut into quarters six fine, sound, Newtown pippin apples. Put them into a saucepan with three ounces of powdered sugar, a gill of cold water, and half a saltspoonful of salt. Place the pan on a hot stove, put on the lid, and let cook for ten minutes. Remove, and fill the mold with eighteen of the pieces, reserving the other six for later use; then put it in a slow oven for twelve minutes. Use an ordinary towel to remove it from the oven. Lay a dessert-dish on top, turn over, and lift off the mold. Decorate the base with the rest of the apples, inclining them slightly; and the top with two ounces of cleaned currants. Garnish between the apples with four ounces of candied fruits, placing some on top. Pears, angelica, and cherries, all sliced, make a pretty effect. Return to the oven for five minutes, and serve.

37. *Rice with Milk.*

Cleanse well a quarter of a pound of fine Italian rice. Place it in a saucepan with half a pint of water, adding half a pinch of salt, the zest of half a lemon, and one bay-leaf. Cook slowly for twenty-five minutes. Then put in three tablespoonfuls of powdered sugar, and a pint of hot milk; finish cooking on a slow fire for ten minutes, and serve in a hot, deep dish.

38. *Rice à la Turque.*

Wash well a quarter of a pound of rice, and blanch for ten minutes in boiling water. Put it into a saucepan, with a pint of milk, and let cook firmly; adding three tablespoonfuls of powdered sugar, and a lump of sugar onto which has been rubbed the peel of half a small lemon; also half an ounce of good butter, one ounce of cleaned currants, and a saltspoonful of salt. After twenty minutes, remove from the fire and thoroughly stir in the yolks of four eggs. Place this in a croustade and put it in a slow oven for fifteen minutes. Remove, sprinkle with a little sugar, pass a hot shovel or salamander over the top; glaze it well, and serve at once.

39. *Rice à la Française.*

Wash well, and blanch in boiling water for ten minutes, one-quarter of a pound of Italian rice. Boil in a saucepan with an ounce of butter, adding three tablespoonfuls of powdered sugar, a pint of milk, two bitter almond macaroons (No. 55), half a teaspoonful of orange-flower water, half an ounce of candied orange-peel cut into shreds, about twelve candied cherries cut into halves, and twelve large, seeded, Muscatel raisins; also a quarter of an ounce of thin slices of candied angelica. Finish as for rice à la Turque (No. 38), and serve with a sauce thickened with a gill of Alicante or Val-de-geras wine, or sherry, kirsch, or rum.

40. *Rice à la Condé.*

Boil one pint of milk with one pint of water. When boiling, add four ounces of well-cleaned rice. Boil twenty-five minutes, stirring at the bottom every three minutes with a spatula. Set the saucepan on a table; add half a saltspoonful of salt, four ounces of powdered sugar, and six drops of orange-flower water. Mix well for one minute, break in three whole eggs, and stir again for two minutes. Arrange the rice nicely in a hot dessert-dish, keeping it high in the centre, and decorate with twelve pieces of stewed peaches, two ounces of dried currants, and one ounce of candied angelica cut in small lozenge-shaped pieces; beginning with the peaches on the top, and arranging the remainder of the fruit around.

41. *Wheat Cakes.*

Put into a vessel four ounces of sifted wheat flour, half an ounce of powdered sugar, one drachm of compressed yeast. Break in four whole eggs, and mix well with the spatula for three minutes. Add half a pint of cold milk, and beat well with the pastry-whip for four minutes. Strain through a sieve into another vessel. Place on the stove a small griddle, greasing the surface lightly. Drop about two ounces of the batter onto the griddle; bake ten seconds; turn it with a cake-turner, and bake ten seconds on the other side. See that the cake is a light brown color on both sides. Put them on a hot dish, keeping it warm on a corner of the range, and proceed to make eleven more with the remainder of the batter. Serve very hot, with honey or maple sugar separately.

42. *Batter for all Kinds of Frying.*

Put half a pound of flour into a basin. Make a hollow in the centre, and drop into it one egg yolk, half a teaspoonful of sweet oil, a tablespoonful of brandy, and a light saltspoonful of salt. Mix all the ingredients, except the flour, for three minutes, using the hand. Then gradually knead in the flour, meanwhile dropping in, little by little, one gill of cold water. Mix well, moving in the same direction for five minutes. Then put it into a vessel, cover with a cloth, and set aside to rest for three or four hours. When ready to use, beat the whites of three eggs to a froth with a pastry-whip, add it to the batter, and mix together thoroughly with the spatula for two minutes. It will now be ready for use, but should it not all be required, it will keep in a cool place.

43. *French Pancakes.*

Sift half a pound of wheat flour into a bowl. Break in three whole eggs. Add one ounce of powdered sugar, and mix well with the spatula, adding half a pint of cold milk, pouring it in very gradually, and mixing for five minutes. Butter lightly a griddle or frying-pan; place it on the stove, and when it is hot, drop onto it two and a half ounces of the batter, and bake two minutes; turn over, and bake the other side as long. Turn the pancake on a hot dessert-dish, and sprinkle over plenty of powdered sugar. Make eleven more out of the remaining batter. Serve very hot.

44. *French Pancakes à la Gelée.*

Make the batter exactly the same as for No. 43. When cooked, arrange the pancakes neatly upon a napkin, and spread over each one about a teaspoonful of currant jelly. Roll them up nicely, and dress on a hot dessert-dish, sprinkling a little powdered sugar over. Then, with a red-hot iron, glaze the surface of each cake in three different parts; wipe the sides of the dish nicely, and send to the table.

French pancakes with apple, apricot, plum, pineapple, strawberry, raspberry, or peach jelly, are to be prepared exactly the same, using different jellies.

45. *German Pancakes.*

Prepare a batter as for French pancakes (No. 43); butter an iron pan, one foot in diameter, and one and a half inches deep. Place this on a hot stove, and pour all the batter into it, letting it cook for three minutes. Remove to a brisk oven for seven minutes. Take it out, slide the cake carefully on a hot dessert-dish, and send it to the table with six pieces of lemon.

46. *German Pancakes with Apples.*

Prepare the batter exactly as for No. 45. Butter the pan as for the above. When the batter has been poured in, spread over it evenly one pint of preserved apples, cut into small pieces, and finish cooking exactly as for the plain pancake (No. 45). When ready, slide it carefully on a hot dessert-dish, sprinkle plentifully with powdered sugar, and send to the table very hot, with six pieces of lemon separately.

47. *Batter for Fritters.*

Mix a quarter of a pound of sifted flour in a small basin, with half a pint of lukewarm water, to which three-quarters of an ounce of fresh butter has been added. Place in a saucepan, which should be tilted on the range so that when the water boils the butter can be skimmed off the top. Add, if necessary, a little more water to make a soft paste, beating well with a spatula, to keep it free from lumps, and of a proper consistence; it must be gray and compact-looking. Add just a little warm water to render the paste soft and diluted, although sufficiently thick to cover the objects for which it is intended; that means, it must drop easily from the spoon. Add to this half a pinch of salt and two egg-whites; beat well together for one minute, and use at once.

48. *Apple Fritters.*

Take three medium-sized, fine, sound apples; peel and core them neatly. Cut each into six equal round slices. Place them in a vessel, pour over a gill of good brandy, add a light saltspoonful of ground cinnamon, and let all steep for two hours. Strain them through a fine sieve, being careful to keep them whole, and saving the liquid for further use. Prepare a fritter batter as for No. 47, dip each slice separately into it, and with a spoon, drop them singly into very hot but not boiling lard, being careful to remove them with a skimmer as soon as they are of a good golden color. Two minutes will be sufficient to have them properly done. Then lay them on a clean cloth, to dry off the grease. Arrange a folded napkin on a hot dessert-dish; arrange the fritters on it, and leave it at the oven door for two minutes. Dredge about an ounce of powdered sugar over, and serve.

49. *Fritters Soufflés à la Vanille.*

Infuse in a saucepan half of a vanilla-bean in half a pint of boiling milk, and reduce it to half. Remove the vanilla-bean, and put in one ounce of good butter. Let it come to a boil, then add two ounces of sifted flour, and with the spatula stir briskly, to form a paste so stiff that it will no longer adhere to the saucepan. Remove it to another vessel. Add one ounce of powdered sugar, two egg yolks, and half a saltspoonful of salt. Beat the white of one egg to a stiff froth, and mix it in with half a spoonful of whipped cream (No. 65); this will form a consistent paste. Roll it on a floured board, besprinkle lightly with flour, and cut out pieces the size of a walnut. With a skimmer drop them into very hot but not boiling fat. Cook quickly for three minutes, until they are a fine golden color. Arrange upon a folded napkin, and serve with powdered sugar sifted over.

50. *Pound Cake.*

Put in a vessel half a pound of butter, with half a pound of powdered sugar. Grate in the rind of half a lemon, and with the hand knead well for twenty minutes. Break into a plate five whole raw eggs; add gradually and carefully, kneading sharply with the hand for ten minutes longer. Now add half a pound of well-sifted flour, mixing the whole slowly and thoroughly for five minutes more. Butter a two-quart, round cake-mold, and line it with brown paper at the bottom and sides. Fill it with the preparation, and put it in a slow oven to bake for fully one hour. Remove, and let cool off for about two hours.

51. *Wedding Cake.*

Place in a large bowl one pound of powdered sugar and one pound of well-washed butter. Grate in the rind of two lemons; and with the hand knead well for ten minutes. Break in ten whole eggs, two at a time, and knead for ten minutes longer. Mix in a plate a teaspoonful of ground cinnamon, a teaspoonful of ground cloves, two of ground allspice, one of mace, and one of grated nutmeg, and add these, with half a gill of confectioner's molasses. Mix well for one minute with the hand. Add one pound of well-sifted flour, stirring for two minutes more. Add two pounds of currants, two pounds of Sultana, two pounds of Malaga raisins, one pound of candied citron, finely sliced, one gill of Jamaica rum, and one gill of brandy. Mix the whole well together for fifteen minutes—using both hands, if necessary. Butter the interior of a plain, five-quart, round cake-mold. Line the bottom and sides with paper, leaving it an inch and a half higher than the edge of the mold. Pour in all the preparation, and

place it in a very slow oven to bake for five hours. When done, lay it on a table, to cool off for four hours. Unmold, detach the paper, and turn the cake bottom up on a wire pastry-grate. After ten minutes glaze it with one egg-white which has been beaten in a bowl with four ounces of extra fine sugar, using the spatula; use a knife to apply the glazing. Now lay the cake in a warm place to dry for two hours. Then beat up the white of an egg with four ounces of extra fine sugar for ten minutes, and glaze the cake as before, evenly all around, and lay aside for two hours more. After it is thoroughly dried, lay it on a round wooden board, with a fancy paper over, two inches wider than the board. Procure a fancy wedding-bell, with a miniature bride and groom standing under, lay it in the centre of the cake, fastening it on with glace royale (No. 101), pressing it through a paper cornet with a fancy tube. Decorate the surface of the cake with ornaments made of the glace; also a fancy border around the edge and base. Let it dry slightly for two hours, and it is ready for use.

52. *Sponge Cake.*

Put into a copper basin half a pound of powdered sugar. Break in seven whole eggs, and grate in the rind of half a lemon. Beat well together with the wire-whip for one minute; then place it on a slow fire and heat it slightly, stirring it sharply and continually. Take it from the fire, and beat it well until thoroughly cold. Remove the whip and with a skimmer mix in carefully and slowly half a pound of well-sifted flour; two minutes and a half will be sufficient. Butter the interior of a one-quart, round cake-mold, and line it with paper, keeping it an inch and a half higher than the mold. Then fill it with the preparation, and bake for one hour and fifteen minutes in a moderate oven. Let it cool thoroughly for two hours; unmold, place it on a pastry wire-grate, and glaze it the same as for vanilla éclairs. Decorate artistically with a glace royale (No. 101), arranging it in any desired fanciful design. Serve on a dessert-dish, covered with a fancy paper.

53. *Waffles, with Sugar.*

Put in a vessel three ounces of powdered sugar, one pound of flour, three raw eggs, three ounces of melted butter; mix all well together with a spatula for five minutes. Add a pint and a half of sweet cream, and mix again well for two minutes. Have your waffle-iron hot on both sides, and on a clear fire. Grease with melted butter, using a feather for the purpose, and drop into each of the holes two tablespoonfuls of the paste. Bake two minutes on each side, and if they have not a good golden color bake one minute longer on each side. Heap them as fast as cooked on a hot dessert-dish. When all are done, besprinkle plentifully with powdered sugar, and serve very hot.

54. *How to Peel and Pound Almonds.*

Put the almonds into boiling water; let them soak three minutes; strain, and lay them in cold water to thoroughly cool. Drain well again, and peel by pressing each almond between the thumb and fingers. Then put them into a sieve, and place them at the door of a slow oven to dry for ten minutes. Now pound them gently in a mortar, stirring well to prevent them from getting oily, and taking care to pound them very fine for at least ten minutes. Lay them on a cold dish, and use when needed.

55. *Bitter Almond Macaroons.*

Take a quarter of a pound of sweet almonds, and two ounces of bitter almonds; peel and pound them. Put them into a bowl with twelve ounces of powdered sugar and the whites of two eggs. Mix

thoroughly with a wooden spatula for at least five minutes. Then take a pastry-bag, slide down to the bottom of it a tube (which should not be larger than a five-cent piece), and pour the preparation into the bag. Prepare a pastry baking-pan; lay on it a piece of brown paper the full size of the pan (do not put it on the stove at present); then with the two hands press the preparation down gently into the papered pan, dropping it carefully into bits the size and shape of a silver quarter-dollar, trying to have them as near alike as possible, and taking care that each is entirely separated from the others. Take a damp towel and drop it gently on to the macaroons, so as to shape them perfectly. Then place the pan in a slow oven for twenty minutes. Before lifting them out, be careful that they are a good golden color. Let them get thoroughly cool. To remove the macaroons easily from the paper, wet part of a table; lay the paper over this for two minutes, and the macaroons will detach very easily. The above quantity will make about fifty macaroons. Put aside in a jar those not needed, as they will keep perfectly fresh for several days.

56. *Gingerbread à la Française.*

Make a hollow space in a pound of flour laid on the table. Peel and chop up very fine five ounces of almonds; put them into the hollow with a saltspoonful of grated nutmeg, the same quantity of ground cloves, four ounces of powdered sugar, and seven ounces of fresh honey. Knead the ingredients well for five minutes, then mix in the flour, and knead the preparation with the hands in all directions for fully thirty minutes without ceasing. Finish by forming it into a ball. Lay this on a dish, cover it with a napkin, and place it in a temperature of sixty degrees for six hours. Lay the paste on a floured table, and roll it out eighteen inches long by twelve wide. Butter well a baking-sheet, lay the paste on top, and put it in a very slow oven to bake for forty-five minutes. Remove, lay the baking-sheet on the table, cut the cake immediately into small pieces, lozenge shaped, one and a half inches long by one inch wide, or any other shape desired; let cool off thoroughly for about twenty minutes, then dress on a glass bowl, and serve.

57. *Home-made Cake.*

Put into a bowl half a pound of sugar and half a pound of good butter. Mix thoroughly with the hand for fifteen minutes. Break four eggs, leaving the whites in a basin, and drop the yolks in with the butter and sugar. Mix again. Now beat the whites to a froth and add them to the other ingredients. Grate in half a saltspoonful of nutmeg; add half a pound of flour; mix well again; stir in two ounces of well-cleansed currants, and two ounces of peeled sweet almonds cut into small pieces. Mingle all well together with the hand for five minutes, and with the other hand drop in one gill of brandy. Have a round cake mold holding two quarts; butter it lightly with a hair brush, and sprinkle in a little sugar. Drop a third of the preparation into the mold; spread over it two ounces of candied orange, shred into thin slices; then add half of the remaining preparation; spread on top of it two ounces of shred, candied citron, and fill the mold with the rest. Lay a piece of brown paper over, and put the mold into a very

moderate oven for two hours. Let it get a good golden color. Remove, and cool off in the mold, which will take about three hours. Remove the cake by turning it bottom up. Arrange a lace paper on a dessert-dish. Glaze the cake with a glace à l'eau, dress it on the dish, and decorate the top and border tastefully with assorted candied fruits.

58. *Rice Cake.*

Boil two ounces of rice for twenty-five minutes. When well done, drain, and add to it a short paste made of half a pound of flour, six ounces of butter, two egg-whites, and half a saltspoonful of salt. Pound the paste and rice well together in a mortar, and have a baking-pan covered with a sheet of buttered paper; lay the paste on top, spreading it out about six inches square. Put it in the oven for twenty minutes. Remove it, detach it from the paper, lay it on a dessert-dish, with a folded napkin, and serve hot.

Vermicelli cake is prepared the same way, only the vermicelli should not cook longer than twelve minutes.

59. *Almond Cake.*

Make a plain paste in a vessel with four ounces of butter, three egg yolks, half a pound of well-sifted flour, four ounces of powdered sugar, and a quarter of a pound of finely pounded almonds, a salt-spoonful of salt, and about six drops of orange-flower water. Mix and stir well for five minutes. It will then be of a proper consistency; spread it round about eight inches in diameter on a buttered paper in a pan, and with a light hair brush moisten the surface slightly with beaten egg. Bake twenty minutes. Remove, detach from the paper, set away to cool, and serve.

60. *Biscuits à la Cuillère, or Lady-fingers.*

Put four ounces of powdered sugar and the yolks of five eggs into a small bowl. Beat thoroughly with a spatula for five minutes. Put the whites of the eggs into a copper basin, and with a wire-whip beat them to a stiff froth. Add to the sugar and yolks four ounces of flour; mix together gently for half a minute, and immediately add the whites. Beat gently for one minute more, and the preparation will be ready. Take a well-cleaned pastry-bag, slide into it a No. 2 tube, and with a wooden spoon or small skimmer pour the preparation into the bag. When it is all in, close the upper part of the bag very firmly, and lay it aside for one moment. Take two separate sheets of solid, brown paper, each measuring seventeen inches long by five inches wide; lay them on the table, one beside the other. Take hold of the lower part of the bag near the tube with the left hand, and the upper

part with the right, press with the latter and drop the batter on the paper in straight strips four inches long by one inch wide. Make ten of equal size on each paper, being careful to leave an empty space of three-quarters of an inch between each. Then with a sugar-dredger sprinkle them lightly with powdered sugar three times, at one minute's interval between each sprinkling. When finished, lift up one paper at a time, keeping it perfectly straight, and shake off the loose sugar, being particular that the biscuits do not detach from the paper. Now lay them in a pastry baking-pan, and let rest for two minutes; put them into a slow oven, and bake for twenty minutes, until of a light golden color. Remove, lift them from the pan, and lay on a table to cool off. Have ready a dessert-dish with a folded napkin, then detaching the biscuits gently from the paper with the hands, dress them neatly on the dish, and send to the table.

61. *Mèringues.*

Put six egg whites into a copper basin, with a light half saltspoonful of salt, and with a wire-whip begin beating slowly, but gradually increase until a stiff froth is obtained. Should it become grainy, beat briskly again, adding half an ounce of powdered sugar. (Eight minutes should suffice to a have proper froth.) Remove the whip. Have on a plate one pound of powdered sugar, and with a spatula drop the sugar slowly and carefully over the froth, mixing it in meanwhile with the spatula. This should take about two minutes. Flavor it with any desired flavoring, and it will be ready for use.

62. *Apples Méringuées.*

Have six fine apples cooked as for No. 34; dress them on a dessert-dish, filling the cavities with currant jelly; then decorate all round and the tops with méringue, prepared as for No. 61, half the quantity being sufficient. Sprinkle them moderately with powdered sugar; lay the dish on a baking-pan, and put it in the oven for five minutes. When a light brown color, remove, and serve either hot or cold.

63. *Crème Renversee.*

Put in a copper sugar-pan three ounces of granulated sugar with half a gill of cold water. Toss the pan briskly to melt the sugar well; then place it on the stove, and let it boil slowly until it becomes a light brown color. If a moderate fire, it will require four minutes, but if a brisk one, only two will suffice; this will now be a caramel. Take a pudding-mold holding one quart; line the interior with all the caramel, holding the mold in the left hand, and spreading it evenly all round. Put the mold in a cool place, and let it become thoroughly cold. Have one pint of milk in a bowl; break in four eggs, add a quarter of a pound of powdered sugar and a teaspoonful of lemon essence. Beat well for five minutes; strain through a sieve into another bowl, and fill the mold with this cream. Place it in a tin pan filled with water to half the height of the mold, and place in a very moderate oven for forty-five minutes. When of a good golden color remove, and cool for at least two hours. Turn it on a dessert-dish, and serve with its own juice.

64. *Crême en Mousse au Café.*

Take a pint of whipped cream as for No. 65, add three tablespoonfuls of coffee essence (No. 67), and beat well together for five minutes. Transfer it to a china bowl, and put it in a cold ice-box. When ready to serve, use a spoon to drop the cream carefully upon the centre of a cold, round dessert-dish, keeping it as high as possible, shaping it into a pretty, artistic dome. Send immediately to the table.

65. *Whipped Cream à la Vanille.*

Put a pint of sweet cream into a basin. Have a tub or large dish-pan containing chopped ice and a little water, and lay the basin on top. With a soft wire egg-whip beat the cream slowly at first, and increase in swiftness until it is a firm froth. Sweeten with two ounces of powdered sugar, and add a teaspoonful of vanilla flavoring, beating constantly. Let it rest, and use when needed. Remove all the superfluous milk which may be found with the cream, before using it.

66. *Charlotte Russe à la Crême.*

Take six small, round charlotte russe molds two and a half inches high, three inches in diameter at the top by two at the bottom. When thoroughly cleaned, line them with biscuits à la cuillère (No. 60), cut them in two, and should they be higher than the mold, trim them off to the edge. Pour the whipped cream (No. 65) into a pastry-bag, and fill up the molds. Turn them over onto six dessert-plates, spread a little more cream on the top of each, and cover them each with one macaroon. Dress the rest of the cream nicely around the plates, and serve.

67. *Coffee Essence.*

Take one ounce of good, ground coffee; place it in a small saucepan with half a pint of cold water, and let boil until reduced to about two tablespoonfuls. Then strain through a cloth, pressing it well, and let cool thoroughly. Add it to the cream as described in No. 66.

68. *Vanilla Ice-cream.*

Boil in a saucepan one pint of milk with half a vanilla-bean; put in a vessel half a pound of powdered sugar and six egg yolks, and with a spatula mix thoroughly for ten minutes; then add it to the boiling milk, stirring for two minutes longer, and pour the whole into a copper basin, placing it on a moderate stove to heat for five minutes, stirring at the bottom continually with the spatula, and being careful not to let it boil. Remove from off the fire, place it on a table, and add immediately one pint of sweet cream, still mixing it for two minutes more; let cool off for thirty minutes, then strain through a sieve into an ice-cream freezer; put on the lid, and lay it in an ice-cream tub, filling the freezer all round with broken ice, mixed slightly with rock-salt; then turn the handle on the cover as briskly as possible for three minutes. Lift up the lid, and with a wooden spoon detach the cream from all around the freezer, and the bottom as well. Re-cover

it, and turn the handle sharply for three minutes more; uncover, and detach the cream the same as before, being careful that no ice or salt drops in. Put the lid on, and repeat the same three times more. The ice-cream should by this time be quite firm, so have a cold dessert-dish with a folded napkin, dress the ice-cream over, and send to the table.

This same ice-cream can be formed into a single brick by having a brick-shaped form, filling it with the cream, and pressing it down quickly with a spoon; cover closely, being careful that the form is completely filled, so that no salted water can penetrate into it. Put broken ice at the bottom of a pail, mixing in a little rock-salt, lay the form on top, covering it entirely with broken ice and salt; let freeze for one hour, remove, and bathe it in a vessel containing luke-warm water; wash off the ice and salt that adhere, and lift it out as quickly as possible; remove the cover, and turn it on a dessert-dish with a folded napkin, lift up the mold, and send the ice-cream to the table.

69. *Chocolate Ice-cream.*

Prepare and cook exactly the same as for vanilla ice-cream (No. 68); put in a saucepan two ounces of well-chopped cocoa and an ounce of powdered sugar, add to it half the cream preparation; place the pan on the stove, and with a pastry-whip stir briskly, and let boil for three minutes; take it from the fire, add it to the remaining half of cream, then mix the whole well together for two minutes. Strain through a fine sieve into an ice-cream freezer, let cool for thirty minutes, then proceed to freeze it exactly the same as for the vanilla ice-cream, and serve it also the same.

70. *Coffee Ice-cream.*

Put in a vessel half a pound of powdered sugar and six egg yolks; mix well with the spatula for ten minutes, then add one pint of boiling milk, stir for two minutes longer, and pour the whole into a copper basin; place it on the hot stove, and with the spatula stir gently at the bottom until well heated, but it must not boil. Take from off the fire, set it on a table, then immediately add a pint of sweet cream, mixing again for two minutes, and throw in two ounces of freshly ground Mocha coffee, stirring for two minutes longer; return the basin to the stove, beat it up again with the pastry-whip, and lay it on the table once more. Cover with a napkin, so that the coffee can infuse thoroughly for half an hour, then strain through a fine sieve into the freezer, and proceed freezing, serving exactly the same as for vanilla ice-cream (No. 68).

71. *Strawberry Ice-cream*

Prepare and proceed exactly the same as for the coffee ice-cream (No. 70), suppressing the coffee, and when the cream is cooked and cool, add a pint of well picked and cleaned strawberries. Mix well with the spatula for two minutes, then strain through a fine sieve into the freezer, pressing the strawberries through with a wooden spoon; remove the sieve, cover the freezer, and proceed to freeze, and serve precisely the same as for vanilla ice-cream (No. 68).

72. *Pistache Ice-cream.*

Have two ounces of fine, dried pistaches, using only the best quality; put them into a pie-plate, place it in the oven to let the nuts get a light brown color, which will take about six minutes; remove from the oven, lay the pistaches in a mortar with one ounce of granulated sugar, and pound slightly. Have a cream preparation exactly the same as for coffee ice-cream (No. 70), suppressing the coffee. When cooked, add the pint of sweet cream and the pistaches, then place it on the stove and heat well, stirring continually. Remove from the fire, cover the basin with a napkin, and let get thoroughly cool for thirty minutes. Add three drops of orange-flower water and five drops of spinach-green, mix the whole well for two minutes, then strain through a fine sieve into the freezer, and proceed to freeze and serve exactly the same as for vanilla ice-cream (No. 68).

73. *Peach Ice-cream.*

Put in a vessel half a pound of powdered sugar with six egg yolks, then mix well with the spatula for ten minutes; add a pint of boiling milk, stir for two minutes longer, and pour the whole into a copper basin. Place it on a hot stove, and heat it thoroughly, stirring continually, but not letting it boil; remove, lay it on the table, and mix in immediately one pint of sweet cream; then leave it to cool for thirty minutes. Have six ripe, fine, sound peaches, wipe them nicely, cut them in two, remove the stones, then mash them into the cream, mixing thoroughly for three minutes; strain through a fine sieve into a freezer, pressing the peaches through with a wooden spoon, then proceed to freeze, and serve precisely the same as for the vanilla ice-cream (No. 68.)

74. *Lemon Ice-cream.*

Put half a pound of powdered sugar into a basin; grate in the rind of two fine lemons, add four egg whites, and mix well with a wire-whip for two minutes, then add a pint of cold milk, stirring again for one minute. Place the basin on the hot stove, stir briskly with the whip, and take it off when coming to a boil, put it on the table, and pour in a pint of sweet cream, mixing well for two minutes. Let it get cool during half an hour, then strain through a fine sieve into a freezer, and finish precisely the same as for vanilla ice-cream (No. 68).

75. *Lemon Water-ice.*

Put in a vessel half a pound of powdered sugar, with one quart of cold water; grate in the rind of a large lemon, or of two small ones, squeezing in the juice of three good-sized ones, or of four if small, and with the spatula beat well together for five minutes. Have a syrup-weigher, place it in the centre of the preparation, and if it be twenty-one degrees it is correct; if not, add a little more powdered sugar; remove the weigher, mix a little more, and then strain through a sieve into the freezer, putting on the cover, and proceed to freeze it precisely the same as for vanilla ice-cream (No. 68), serving the same.

76. *Orange Water-ice.*

Put into a vessel one quart of cold water, half a pound of powdered sugar, and grate in the rind of two fine, ripe, medium-sized red oranges, adding their juice besides the juice of three medium-sized, sound lemons, then finish the same as for lemon water-ice (No. 75).

77. *Raspberry Water-ice.*

Place in a vessel half a pound of powdered sugar, squeeze in the juice of three sound lemons, add a pint of nicely picked and cleaned raspberries, then with the spatula beat briskly for five minutes; add a quart of cold water, mixing again for one minute, and proceed to finish and serve the same as for lemon water-ice (No. 75).

78. *Pineapple Water-ice.*

Cut a small-sized, ripe pineapple in two; put one-half away for further use, paring and peeling the other half neatly, then cut it into small pieces; place them in a mortar, and pound them thoroughly to a pulp; ten minutes will suffice for this. Add half a pound of powdered sugar, and pound again for five minutes; transfer the whole into a vessel, squeeze in the juice of three sound lemons, then pour in a quart of cold water, and mix well with the spatula for two minutes. Strain through a fine sieve into the freezer, adding two egg whites, beaten to a stiff froth, then beat well for one minute more. Cover with the lid, and finish it the same as the vanilla ice-cream (No. 68).

79. *Macaroon Ice-cream.*

Take six ounces of macaroons; put them into a tin pan, and place it in a moderate oven to dry for ten minutes. Remove, and lay them on a table to cool off for twenty minutes, then put them in a mortar, pound thoroughly, and sift them over a sheet of paper. Have ready a vanilla ice-cream as for No. 68, and just before serving add to it the sifted macaroons, and with the spatula mix thoroughly for five minutes, and with this fill a three-pint brick-mold, covering it tightly. Have ready a pail with broken ice and rock-salt at the bottom, lay the mold over, and fill up the pail with more ice and salt. Let it freeze for two hours, and when ready to serve, have ready a vessel with warm water, take up the mold, bathe it in the water, and wash off all the salt and ice that adhere, then unmold the ice-cream onto a dessert-dish with a fancy paper over, and send to the table immediately.

80. *Napolitaine Ice-cream.*

Prepare a pint of vanilla ice-cream as for No. 68; a pint of pistache ice-cream (No. 72), and a pint of raspberry water-ice (No. 77). Take a long brick-form holding three pints, put at the bottom of this the raspberry water-ice, arrange the vanilla ice-cream on top, and fill up with the pistache, then cover tightly. Take a pail with broken ice mixed with rock-salt at the bottom, lay the form over, and fill up the pail with more ice and salt, and let freeze for two hours. Plunge the form into warm water to wash of the ice and salt, and unmold the ice-cream onto a piece of paper laid on the table. Dip a long knife in warm water, cut the brick lengthwise through the centre, then each piece into three, so that the Napolitaine will be divided into six equal-sized square pieces, each one having the three kinds of cream. Dress on a cold dessert-dish with a fancy paper over, and serve.

81. *Tutti-frutti.*

Prepare a pint of vanilla ice-cream as for No. 68, half a pint of strawberry ice-cream (No. 71), and half a pint of lemon water-ice (No. 75); let them remain in the freezers. Put four ounces of candied cherries onto a plate, cut them in halves, and add two candied apricots cut into small pieces. Take six tutti-frutti molds, open one of them, and lay on the cover a spoonful of strawberry ice-cream, with a spoonful of the lemon water-ice, one beside the other; press the sixth part of the candied fruits onto the ice-cream in the cover of the mold, filling the bottom with vanilla ice-cream, and close together firmly. Lay it immediately into a pail with broken ice and rock-salt at the bottom, cover the mold slightly with more ice and salt, then proceed to prepare the other five molds exactly the same. When they are all in the pail and covered as the first one, fill it up entirely with broken ice and salt, and let it freeze for one hour. Have a vessel containing warm water ready at hand, and prepare six small dessert-plates with a

small fancy paper on each, lift up the molds, one after the other, wash them off quickly with the warm water, and unmold the tutti-fruttis onto the cold plates, and serve.

82. *Plombière à la Kingman.*

Put together into a saucepan eight egg-yolks, half a pound of powdered sugar, a piece of vanilla-bean one inch long and split in two, also a pint of sweet cream, and six ounces of finely grated cocoa. Mix well with the spatula for two minutes, then place the pan on the hot stove, and stir constantly while heating, but under no circumstances must it boil. Remove it from the fire, and lay the pan in a cool place on the table for thirty minutes. Put an ice-cream freezer into a tub, fill it all round with broken ice mixed with rock-salt, remove the cover, and, after wiping the freezer well, strain the preparation through a sieve into it, cover it again, and with the hands turn the handle of the cover for five minutes in opposite directions. Lift up the cover, and with the spatula detach the preparation that adheres to the sides,

readjust the cover, and turn again the handle, beginning in an opposite direction from the first time; after five minutes, detach from the sides as before, and repeat for the third time the turning process. Finally lift off the cover, and detach the cream from all around, and it will now be thoroughly firm, so cover it again, and let it rest. Beat up to a froth one gill of sweet cream as for No. 65; take a glass or silver stand, and with an ice-cream spoon remove the cream from the freezer, spoonful by spoonful, and dress it in the centre of the bowl, keeping it as high as possible, and giving it a pretty, pyramid shape. Fill a paper cornet with the whipped cream, cut off the point, and decorate artistically the top and sides of the plombière. Chop up very fine two ounces of pistaches, and sprinkle them evenly over the surface, then send to the table.

83. *Punch à la Lorenzo Delmonico.*

Put in a china bowl half a pound of powdered sugar, squeeze in the juice of three fine, sound, large lemons, and the juice of a fine,

large, red orange, then with a very clean wooden spoon mix together for three minutes. Add half a pint of cold water, a gill of Swiss kirsch, and stir for four minutes more, then strain through a fine sieve into the ice-cream freezer, remove the sieve, and pour into the freezer half a gill of St. Croix rum, a quarter of a gill of Delmonico's fine champagne cognac, and half a pint of Delmonico's champagne. Cover immediately with the lid, and place the freezer in a narrow ice-cream tub, filling the latter all round with broken ice mixed with rock-salt; then with the handle on the cover turn as sharply as possible for three minutes; wipe the cover neatly, uncover, and with a wooden spoon detach the punch from the sides of the freezer, as also from the bottom; cover again, turn the handle for three minutes more, uncover, detach the punch as before, cover, and repeat this three times as explained for the vanilla ice-cream (No. 68). Have six cold dessert-plates covered with fancy papers, each one having an L. D. designed on it; fill six punch-glasses with the punch, arrange them on the plates, and send to the table.

84. *Romaine Punch.*

Make half the quantity of the preparation the same as lemon water-ice (No. 75), and before freezing add a gill of Jamaica rum; then finish the same, only serving the romaine punch in six small punch-glasses. Kirsch Punch. — To be prepared precisely as for the above (No. 83), only substituting a gill of kirsch for the rum, and serving it the same.

85. *Punch à la Cardinal.*

Prepare half the quantity of the preparation as for raspberry water-ice (No. 77); strain it through a sieve into the freezer, then pour in half a gill of red curaçoa, and half a gill of maraschino; put on the lid, and freeze it the same as for vanilla ice-cream (No. 68), only serving it in six punch-glasses.

86. *Champagne Punch.*

Have half the quantity of preparation described for orange water-ice (No. 76), strain it through a sieve into the freezer, and add half a pint of good champagne. Place the cover on, and proceed to freeze it exactly as for vanilla ice-cream (No. 68), serving it in six punch-glasses. Punch à la Lalla Rookh.— Have ready half the quantity of preparation of vanilla ice-cream (No. 68); strain it through a fine sieve into the freezer, adding one gill of Jamaica rum; freeze it the same, and serve it in glasses.

87. *Punch en Surprise.*

Have six fancy forms; one the shape of a pear, one of an apple, one of a banana, one of a tomato, one of a pineapple, and one of a peach. Fill a tin pan with finely cracked ice well mixed with rock-salt, lay on it the six molds, opened flat, fill them with cold water, also the pan to half its height, and let it all rest for one hour; feel the inside of the molds to find whether a frozen crust adheres to them; if so, continue to finish the punch. Have any kind of desired punch ready; take up each mold separately, empty out the water, and fill them one after another; close tightly, and lay them in a pail previously prepared with broken ice and rock-salt at the bottom; cover them with plenty more ice and salt, and let freeze one hour. Have ready a cold dessert-dish with a folded napkin over; put some warm water in a vessel, take up each mold, one by one, dip them into the water, and hastily wash off any ice or salt which may adhere, unmold them carefully, and lay them nicely on the dessert-dish, and send to the table at once.

88. *Punch à la Française, Hot.*

Put in a saucepan on the hot range one pint of Jamaica rum, with twelve ounces of granulated sugar; stir continually with the spatula until reduced to half the quantity. Add the juice of three lemons, the juice of four sweet oranges, then set the pan on the corner of the stove to keep hot. Put into a tea-pot one ounce of green tea, pouring over it a pint of boiling water, and let infuse for ten minutes, then strain into the preparation; return it on the hot place, and when about boiling, skim thoroughly with a skimmer. Take it from the fire, pour it into a punch-bowl, and serve. Punch à la Française, Iced.— Have a punch à la Française ready, as directed, and let cool off. Pour it into a small freezer, cover it, and lay it in a wooden tub filled with chopped ice all around. Sprinkle the ice well with rock-salt, and with the hands turn the freezer sharply around in opposite directions. While doing this, stop every two minutes to detach the punch from around the freezer (using a spatula), so that it will be

perfectly firm. If sharply handled, fifteen minutes will suffice to freeze it thoroughly, then serve in six punch-glasses, dividing it equally.

89. *Punch à la Czarina, Hot.*

Place in a copper or tin vessel one pound of granulated sugar, half a pint of Swiss kirsch, four ounces of St. Croix rum, and two ounces of good cognac. Light this mixture with a match, and let it burn until the sugar is dissolved, then pour in a quart of Roederer's champagne, not colder than fifty degrees Fahrenheit. Squeeze in the juice of a good-sized, mellow orange, and add twelve thin slices of pine-apple; mix the whole well with a ladle, heat it slightly, being careful it does not boil, then pour the punch into a fancy bowl, and serve hot with six punch-glasses.

90. *Champagne Cup.*

Squeeze the juice of half a good-sized, sound lemon into a fancy glass pitcher large enough to contain five pints; sweeten with one tablespoonful of powdered sugar, then add two ponies of red curaçoa, one bottle of plain soda, and two slices of cucumber-rind. Pour in three pints of any brand of champagne, adding about a quarter of a pound of ice, then mix thoroughly with a spoon, and ornament the punch nicely with strawberries, very thin slices of pineapple, a finely sliced, medium-sized orange, and half a bunch of fine, fresh mint; send the cup to the table with six champagne-glasses.

91. *Claret Cup.*

Have a glass pitcher holding two and a half quarts, or five pints; squeeze in the juice of three medium-sized, sound lemons, add four tablespoonfuls of powdered sugar, two ponies of red curaçoa, and two slices of cucumber-rind, then pour in three pints of claret, and one bottle of plain soda; or a pint of either Clysmic, Apollinaris, or carbonic water will answer. Mix thoroughly with a spoon, adding a lump of ice weighing about three-quarters of a pound; mix again, then decorate with a finely sliced orange cut into small pieces, berries of any kind, and finally with half a bunch of fresh mint. Serve in six punch-glasses, and the effect will be exceedingly pretty.

92. *Sherry-wine Jelly.*

Put one quart of cold water into a saucepan with half a pound of granulated sugar; break in two ounces of gelatine in small pieces, and grate in the rind of a medium-sized lemon, squeezing in the juice as well. Mix well, and place the saucepan on the hot stove. Beat up in a basin two egg whites, and add them to the other ingredients, then grate in a saltspoonful of nutmeg, adding six cloves and one bay-leaf, mixing well with the whip for one minute. Have ready a seamless jelly-bag (which can be purchased ready made), tie it on a jelly-stand, or if none handy, two kitchen chairs will answer the purpose. Stir the preparation, and when coming to a boil, set it back to a

cooler part of the stove to prevent it overflowing; stir, while boiling, for six minutes. Place a vessel under the jelly-bag, remove the pan from the fire, and pour the whole into the bag, immediately adding to it half a pint of good sherry wine, and a teaspoonful of burned sugar (No. 102). Let it drain into the vessel, then return it to the bag, placing another vessel underneath, then let it drain through for fully two hours. Have a quart jelly-mold, pour the jelly from the vessel into it, and set it aside in a cool place for two hours, then put it into the ice-box to harden for two hours more. Prepare a cold dessert-dish, and after dipping the mold lightly and carefully to near its edge in lukewarm water, take it up immediately, and turn it onto the dish, wiping neatly the latter all around, then send to the table.

93. *Kirsch Jelly.*

This jelly is to be prepared the same as the sherry-wine jelly (No. 92), omitting the burned sugar, and replacing the sherry wine by a gill of Swiss Kirschwasser, then serving it the same. Jamaica-rum Jelly.— Proceed exactly the same as for sherry-wine jelly, only substituting a gill of Jamaica rum for the sherry, then finish and serve the same. Brandy Jelly.— To be prepared precisely the same as the sherry-wine jelly, substituting a gill of good brandy for the sherry, and served the same as the other jellies. Champagne Jelly.— To be made the same as the sherry-wine jelly, suppressing the burned sugar, and using half a pint of Delmonico's champagne, instead of the sherry. To be served the same.

94. *How to Make Black Coffee.*

Take six light tablespoonfuls of coffee-beans; grind them in a mill neither too coarse nor too fine. Have a well-cleaned French coffee-pot, put the coffee on the filter, with the small strainer over, then pour on a pint and a half of boiling water, little by little, recollecting, at the same time, that too much care cannot be taken to impress on those making the coffee, the necessity of having the water boiling thoroughly, otherwise it were as useless to attempt the feat as to try and raise musk-melons at the North Pole, notwithstanding that the coffee be of the very first quality. When all the water is consumed put on the cover, and let infuse slightly, but on no account must it boil again; then serve in six after-dinner cups. Coffee should never be prepared more than five minutes before the time to serve.

95. *Café au Lait* (*Coffee with Milk*).

Have a clean French coffee-filter ready on the hot range; place in it four and a half ounces of freshly ground coffee, as for No. 94; then gradually pour over it, all around, half a pint of boiling water; let rest for three minutes, then gradually pour over two pints and a half more of boiling water (taking special care that, under no circumstances, should it be allowed to boil again after the water has been poured over). When all dripped down, pour it into a hot coffee-pot. Take three pints of good, freshly and thoroughly heated milk (but do not boil it), pour it into a hot pitcher, send to the table with six hot cups *à café au lait*, pouring into each cup half coffee and half milk.

96. *Café Glacé* (*Iced Coffee*).

Prepare one quart of coffee as for No. 94, and also one quart of thoroughly heated milk (not boiled). Pour both coffee and milk into a small ice-cream freezer. Sweeten with three tablespoonfuls of powdered sugar; tightly cover the freezer, place it in a tub containing broken ice and rock-salt a little higher than the height of the coffee, then sharply turn it by the handle of the cover, in different directions, for five or six minutes; neatly wipe the cover of the freezer all around to avoid that any ice should fall in; and with the aid of a ladle pour it into a pitcher, and serve with six coffee-glasses, and powdered sugar separately.

97. *Thé à la Russe* (*Russian Tea*).

Place in a tea-pot three heaped tablespoonfuls of English-breakfast tea; pour over a little boiling water, just sufficient to cover the tea, about two tablespoonfuls; let infuse for one minute, then draw the water out, but do not use it. Pour in half a pony of good, old Jamaica rum and three pints of boiling water; let infuse for four minutes, and then serve in cup, with a decanter of old Jamaica rum separately, thin slices of lemon and powdered sugar.

This is the old Russian style. Later fashion is to flavor it with a little vanilla flavor and a few drops of lemon juice.

98. *How to Make Chocolate.*

Select three-quarters of a pound of good chocolate (Maillard's is preferable), break it into pieces, and put them in a saucepan on the stove with half a pint of boiling water; stir well with a wooden spoon, and when the chocolate is thoroughly dissolved pour one quart of boiling water over, using a quart of milk instead of the water when chocolate and milk is desired. Let it cook well for ten minutes, then serve.

99. *Egg-Nog.*

Have a punch-bowl sufficiently large to hold at least three quarts.

Crack eight very fresh eggs, separate the yolks from the whites, and then with the aid of a wire-whip sharply beat up the yolks in a bowl with eight tablespoonfuls of fine powdered sugar; then pour in one pint of Jamaica rum and two quarts of fresh milk, continually stirring with the whip while pouring in the milk; when all added, sharply beat with the whip again for two and a half to three minutes.

Now beat up the whites in a bowl to a very stiff froth, and then pour it over the egg-nog. Place the bowl in a cool place, and serve when desired with six fine tumblers.

100. *Champagne Punch.*

Have a pretty champagne bowl large enough to hold three quarts.

Prepare a pot of Oolong tea (by preference) the equivalent of two teacupfuls; lay it aside until cool, without placing it on the ice, etc. Pour one pony of eurak into the bowl (which can be obtained at Park & Tilford's, Acker, Merrall & Condit's or, I think, at any pharmacist's), two wineglassfuls of Rhein wine, one pony of brandy, one pony of maraschino, one bottle of cold plain soda, and one quart of champagne, and then strain in the prepared tea also. Mix the whole thoroughly together with a ladle; then put in the punch a piece of clean and clear ice of about one pound. Peel a fine, medium-sized, sound banana, slice it into thin slices, scatter them all over the punch. Neatly peel and slice, also, a fine, juicy, sound orange, and spread the slices all over the punch, and then send it to the table with six fine punch-glasses.

APPENDIX.

101. *Glace Royale for Allumettes.*

Put into a small bowl half the white of a raw egg and two ounces of extra fine sugar, and beat well with a spatula. Drop in carefully just one drop, and no more, of lemon juice; beat again for five minutes, until thickened; it will then be ready for use.

102. *Burned Sugar.*

Put into a small iron omelet-pan half a pound of granulated sugar, and place on a slow stove to burn thoroughly for thirty minutes. Remove the pan to the table to cool slightly for five minutes, and then add half a pint of boiling water, mixing well with an iron spoon. Replace the pan on the stove, and boil for five minutes, stirring continually; then strain the sugar through a sieve into a vessel, and put in a cold place to cool thoroughly. Pour it into a bottle, and use when required. Burned sugar prepared this way will keep in perfect condition for several weeks.

103. *Stewed Apples.*

Take six fine, sound Middletown pippin apples, peel them neatly, and with an apple-corer core them thoroughly, then cut each apple into four quarters, and lay them in a saucepan with a pint of cold water, adding half a pound of granulated sugar. When the contents of the pan come to a boil, skim well, and then flavor with the juice of half an orange, or the same quantity of lemon, and a saltspoonful of ground cinnamon can also be added. When flavored, let cook for five minutes longer, and with a spatula stir slowly from the bottom to avoid mashing the apples. Remove from the fire, pour into a china bowl, and cool off thoroughly before serving.

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